

# Frecciarossa

Italy - Lombardy - Casteggio (PV)



*Frecciarossa*  
VIGNAIOLI DAL 1919



**Ownership/Founders** Otero-Radici / Mario Otero Family

**Start of Activity** 1919

**Vitiviniculture** Certified Organic

**Hectares** 20

**Bottles produced** 100.000



## SILLERY PINOT NOIR OLTREPÒ PAVESE

**100% Pinot Noir**

**Production area:** Casteggio (PV)

**Terrain:** argilloso-calcareo

**Harvest:** manual

**Vinification:** Very soft pressing to avoid color extraction, conducting fermentation at controlled temperature (15-16 °C) for 20 days. No malolactic fermentation is carried out

**Refinement:** 5 months in stainless steel tanks

**Color:** Pale straw yellow color with greenish highlights

**Fragrance:** Intense, persistent and characteristic, with pleasant hints of white flowers, citrus and balsamic notes

**Flavor:** Full, velvety and balanced. Good structure

**Alcoholic Grade:** 13.5% vol

Frecciarossa has shared a bit of all of Italy's history over the past hundred years: in fact, the company was founded in 1919 by Mario Otero, a Genoese man active in the cement and coal business, who had purchased the villa in Casteggio from Engineer Valsecchi, who had designed the Turin-Piacenza railroad in 1870 and had fallen in love with the hills of Oltrepò. Giorgio, Mario's son, graduated in Agriculture in Milano, after a good professional training in France, started to run the family business making the wines known all over the world. The first bottles were put on market in 1924 and ten years later, in february 1934 these wines were already exported to USA, contributing to making Italian wines well known abroad. Margherita Otero joined her father after being graduated in Agronomy in 1963 (she was one of the very first women in Italy who gained this degree) and gave a turn to the winery in 2000, with the help of Giancarlo and Gianluca Scaglione. In 2011 Valeria Radici, Margherita's daughter, joined her in Casteggio. Together they complete the relaunch of this longstanding winery of Oltrepò, certified organic since 2017 with the focus on working on the finess of Pinot Noir.