

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

UVA RARA PROVINCIA DI PAVIA
IGT

100% Rare Grapes

Production area: Casteggio (PV)

Terrain: argilloso-calcareo con pH basico

Harvest: manual

Vinification: Soft destemming and very short maceration on the skins. Spontaneous fermentation in stainless steel tanks at controlled temperature between 25°C and 28°C for about ten days. After racking, malolactic fermentation in stainless steel

Refinement: 9 months in stainless steel tanks. After bottling, at least 6 months of further aging before marketing

Color: bright and intense ruby red color

Fragrance: ample, with notes of fruit (morello cherry, ripe small berries) and spices (black pepper)

Flavor: Well balanced, fruity and tannic. Typical spicy aftertaste

Alcoholic Grade: 14% 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.