



SILLERY

Oltrepò Pavese DOC

Pinot Nero vinificato in bianco

(Pinot Noir vinified as a still white wine)



Grape variety: Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay

Orientation of the vineyards: NE-NW

Altitude of the vineyards: 140-200 m AMSL

Training system: simple Guyot

Average age of the vines: 18 years

Vine density: 4,800 vines per hectare

Yield: 1-1.2 kg per vine

Harvest: leaf thinning in July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

Vinification: the grapes are gently pressed to avoid colour extraction. The alcoholic fermentation is carried out at a controlled temperature (15-16 °C) for 20-22 days. No malolactic fermentation.

Ageing: 6 months in stainless-steel vats.

Sight: pale straw-yellow colour with greenish highlights.

Nose: intense, with pleasant aromas of white flowers and citrus mixed with balsamic overtones.

Palate: rich, velvety and well-balanced. Medium body.

Vintage: 2023

Date of harvest: August 18th 2023

Date of bottling: March 7th 2024

2023 production: 30,000 bottles (0,75 l)

Notes about the 2023 vintage: a hot vintage (in line with the last ones), but with a good deal of rainfall in spring. This has ensured the correct development of the growth cycle of the vines. During the year we have recorded remarkable temperature variations between day and night. The harvest, more anticipated than the usual, gave us perfectly healthy and quality grapes. The correct timing of the harvest ensured a good aromatic expression and excellent acidity values for all the wines.

Analytical data:

- alcohol: 12.8% vol
- acidity: 5.8 g/l
- residual sugar: < 0,5 g/l
- sulphites: 85 mg/l
- dry extract: 18.7 g/l

First vintage: 1930

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