LOCOROSSO

LO LOCCO SINCE 1875 TUSCANY · ITALY

TECHNICAL SHEETS

Red Tuscan IGT

Sangiovese 100%

- **Plant density:** 6,250 plants / ha
- **Training system:** Guyot
- **Soil:** medium stony mixture derived from Alberese-type marly limestone and argillaceous shale (eocene) and sandstone (oligocene) with a medium-high presence of skeleton. The Apennine influence is evident in the area, resulting in strong temperature variations especially in the summer period; viticulture therefore develops in a particularly suitable environment.

In the plots where the Merlot vines are planted, the presence of clay is higher.

- **Agronomic management of the vineyards:** organic
- **Harvest:** manual, in 15 kg boxes
- **Vinification:** temperature controlled steel tank for about 20 days
- **Aging:** about 6 months in steel tanks; after bottling it is left to rest in the bottle for a few months before being placed on the market
- **Serving temperature:** 15-18 ° C
- **Label:** design by Marcello Scuffi

TASTING NOTES

Intense ruby red color.

Fruity, fine, elegant and persistent aromas.

On tasting, it expresses itself with a good tannic structure and a measured balance, a fine and equilibrated taste with sweet, well-balanced tannins accompanied by a fresh acidity that extends into fruity notes. Elegant finish.

PAIRINGS

Appetizers with cold cuts, first courses with meat sauces, grilled white and red meats, fresh cheeses.meats, fresh cheeses.

Via Rizzelli 9 | Seano - Carmignano (PO)
Phone: +39 055 8704108 | info@fabriziopratesi.it | www.fabriziopratesi.it | @fabriziopratesiwinery