

I SASSI DI LOLOCCO



OUR WINES

Tuscany - Typical Geographical Indication - Merlot 100%

- **Name:** The name comes from the place itself. At Lolocco, where the winery is located and where this wine is produced, the land right in front is rich in stones and clay: hence I Sassi di Lolocco (“The Stones of Lolocco”).
- **Label:** designed by Marcello Scuffi, created exclusively for this wine. It depicts the vineyard in winter together with the two stones unearthed during the deep ploughing carried out when the Merlot was planted.
- **Vineyard:** Guyot training system, planting density of 6,250 vines/ha. Medium-textured stony soil, derived from Alberese-type marly limestone, argillaceous schists (Eocene) and sandstones (Oligocene), with a medium-to-high presence of skeletal material.
- **Climate:** the Apennine influence produces marked temperature swings, especially in summer, in a particularly well-suited environment.
- **Farming practice:** organic
- **Harvest:** by hand, in 15 kg crates.
- **Vinification:** stainless steel tanks at controlled temperature for approximately 25 days.
- **Aging:** Approximately 24 months in first-use French oak barriques; after bottling, it rests in the bottle before release.

TASTING NOTES

Very intense, almost impenetrable ruby red color. Very broad aromas, with notes of red- and black-berry fruit, chocolate, tobacco, cassis and pronounced spice — refined, elegant and persistent. On the palate, powerful structure combined with measured balance: a full, refined and well-balanced taste, with silky, dense, voluminous, juicy and well-integrated tannins, accompanied by fresh acidity that lingers in long, persistent fruity, floral and spicy notes. Deep, elegant finish.

PAIRINGS

Premium cured meat appetizers, red meat and game dishes, well-aged cheeses.

SERVING TEMPERATURE

15-18°C.

