FABRIZIO PRATESI — TECHNICAL SHEET

TOSCANA · INDICAZIONE GEOGRAFICA TIPICA

I SASSI DI LOLOCCO

Merlot 100% · Single vineyard



TASTING NOTES

Very intense, almost impenetrable ruby red. Very broad aromas with hints of red and black berries, chocolate, tobacco, liquorice, cassis and marked spice, fine, elegant and persistent. On the palate powerful structure with measured balance: full, fine and balanced, with silky, dense, voluminous, juicy and well-balanced tannins, accompanied by fresh acidity that lingers in long, persistent fruity, floral and spicy notes. Deep, elegant and very persistent finish.

FOOD PAIRING

Fine cured meat platters, grilled red meat, aged cheeses.

SERVING

15–18 °C

THE STORY

THE NAME

The name comes from the place. At Lolocco, where the winery stands and this wine is made, the land right in front is rich in stones and clay: hence I Sassi di Lolocco, "The Stones of Lolocco".

THE LABEL

A drawing by Marcello Scuffi made exclusively for this wine. It shows the vineyard in winter with the two stones unearthed during deep ploughing, when the Merlot was planted.

TECHNICAL DATA

VINEYARD	Guyot training, planting density 6,250 vines/ha
SOIL	Medium-textured stony soil derived from alberese marly limestone, clay schists (Eocene) and sandstones (Oligocene), with a medium-high stone content
CLIMATE	The Apennine influence brings wide day–night temperature swings, especially in summer, in a particularly well-suited setting
FARMING	Organic
HARVEST	By hand, in 15 kg crates
VINIFICATION	Temperature-controlled stainless steel tanks for about 25 days
AGEING	About 24 months in first-fill French oak barriques; after bottling it rests in bottle before release

