FABRIZIO PRATESI — TECHNICAL SHEET

TOSCANA · INDICAZIONE GEOGRAFICA TIPICA

LOCOROSSO

Sangiovese 100%



TASTING NOTES

Intense ruby red. Fruity, fine, elegant and persistent aromas. On the palate good tannic structure and measured balance, with sweet, well-balanced tannins and fresh acidity that lingers in fruity notes. Elegant finish.

FOOD PAIRING

Cured meat platters, pasta with meat sauces, grilled white and red meats, fresh cheeses.

SERVING

15–18 °C

THE STORY

THE NAME

Locorosso combines Lolocco, the hamlet of Carmignano where the winery stands, with the red ("rosso") of this Sangiovese.

THE LABEL

Signed by Marcello Scuffi, it shows a train: the one you take every day, like the Locorosso Scuffi drank with his meals every day.

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 20 days
AGEING	About 6 months in stainless steel; after bottling it rests in bottle before release

