

LOCOROSSO

Rosso Toscano IGT



- **Denomination:** Rosso Toscano IGT
 - **Blend:** 100% Sangiovese
 - **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.



TECHNICAL SHEETS

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Sagra 2019. Wine South America 2022, Bento Gonçalves/Brasil.