

I SASSI DI LOLOCCO



Rosso Toscano IGT

- **Denomination:** Rosso Toscano IGT
- **Blend:** Merlot 100%
- **Plant density:** 6,250 plants / ha
- **Training system:** Guyot
- **Soil:** medium stony mixture derived from Alberese- type marly limestone, 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 25 days
- **Ageing:** about 18 months in French oak barrels of first passage; 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

Very intense ruby red color, almost impenetrable.

Very wide aromas with hints of red and black berry fruit, chocolate, tobacco, licorice, cassis and evident spiciness, elegant and persistent finish.

On the palate it reveals a powerful structure but also a measured balance, a full, fine and equilibrated taste with a silky, dense, voluminous, juicy and balanced tannin accompanied by a fresh acidity extending into long and persistent fruity, floral and spicy notes. Very persistent deep and elegant finish.

PAIRINGS

Appetizers with high quality cured meats, dishes based on red meat and game, very aged cheeses.



TECHNICAL SHEETS



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