

Locobianco - Typical Geographical Indication



10%

Variety: Sangiovese 90% Cabernet

Tasting notes

Color: Straw yellow with greenish notes

Perfumes: Fruity elegant and fresh

Taste: Rich taste with apricot notes

Serving

It goes well with summer appetizers, salads and grilled fish

Vinification and Harvest

Yield: 50 hl of wine / HA

Harvest period: September according to the varieties

Harvest: Manual with collection in small boxes

Pressing: Soft, it precedes the destemming and follows the crushing

Stop containers: Stainless steel tanks with temperature control

Fermentation Temperature: Around 25° - 26° C

Refining containers Steel

Duration of aging: About 4 months

Bottle aging: About 3 months