

Locorosso - Barco Reale di Carmignano DOC



10%

Variety: Sangiovese 90% Cabernet

Tasting notes

Color: Very intense ruby red with light garnet nuances

Perfumes: Fruity, fine and elegant integrated with sweet sensations of spice

Taste: Of good tannic structure, soft with good fruit tension. Final fruity and spicy aromas

Serving

Appetizers based on cured meats, pasta dishes with meat sauces, white meats and red meats. Fresh cheeses

Vinification and Harvest

Yield: 60 hl of wine / HA

Harvest period: Beginning of October according to the varieties

Harvest: Manual with collection in small boxes

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

Fermentation container: Stainless steel tanks with temperature control

Fermentation temperature: About 25° - 26° C

Fermentation duration: From 7 to 8 days

Times Maceration: About 10 days after the end of the alcoholic fermentation

Malolactic fermentation: Subsequent to racking in tanks

Storage containers: Steel

Aging duration: About 4 months

Bottle refinement: About 4 months