

Locorosato - Typical Geographical Indication



Variety: 100% Sangiovese

Tasting notes

Color: Rosé

Perfumes: Fruity, floral and wide

Taste: Soft, harmonious and fruity

Serving

Excellent as an entry wine. Accompanies pasta dishes in general and white meat

Vinification and Harvest

Yield: 50 hl of wine / HA

Harvest period: September according to the varieties

Harvest: Manual with collection in small boxes

Stop containers: Stainless steel tanks with temperature control

Storage containers: Steel

Aging duration: About 4 months

Bottle refinement: About 4 months