

# 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**

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## 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