



Rocca delle Macie

FAMIGLIA ZINGARELLI



1787 VINO NOBILE

Nobile di Montepulciano DOCG

Grape varieties

Sangiovese (Prugnolo Gentile) 90%, Merlot 10%

Production technique

All the various processes, starting from the management of the vineyards up to cellar operations, are carried out under careful supervision control of the technical team of Rocca delle Macie. The grapes, well ripe, coming from selected vineyards grown in Montepulciano, are fermented for 12 days approximately; after racking, the wine matures for more than two years in oak barrels and then refines in bottle for a period of at least three months.

Organoleptic characteristics

Color: ruby red tending towards garnet with aging.

Bouquet: intense and fine, with fruity hints and a fine integrated spicy note given by the wood.

Taste: savory and warm, with good aromatic persistence.

Winemaker's recommendations

Medium-long aging wine, accompanies different gastronomic proposals based on meats and cheeses.

Serve at a temperature of 16/18 °C.

Alcohol content: 13.5% vol.

