



**Rocca delle Macie**

FAMIGLIA ZINGARELLI



## ESPERIENZA N°8

Brunello di Montalcino DOCG

### Grape varieties

Sangiovese 100%

### Production technique

To the meticulous selection of grapes in a hilly area of east/south-east side of the municipality of Montalcino, follows the vinification with maceration of the skins which lasts approximately 10-12 days. The wine, after three years of maturation in large Slavonian oak barrels, aged in bottle for approximately 4-6 months.

### Organoleptic characteristics

Color: intense ruby red with garnet reflections.

Bouquet: complex, with hints of plum, ripe cherry and small red fruits that integrate well with the notes of liquorice and tobacco.

Taste: intense, with tannins present but with a soft and sweet consistency, great aromatic persistence.

### Winemaker's recommendations

A long-aging wine, it is particularly suitable for accompany red meats, game, mature cheeses.

It is recommended to serve at 16/18 °C

Alcohol content: 13.5% vol.

