



**Rocca delle Macie**

FAMIGLIA ZINGARELLI



## ESPERIENZA N°8

Rosso di Montalcino DOC

### Grape varieties

Sangiovese 100%

### Production technique

After a painstaking selection of the grapes located on a East-Southern hillside of Montalcino municipality, follows the traditional winemaking process with a 10-12 days maceration of the skins. The wine ages for a few months in big Slavonian oak barrels, to refine then in the bottle for about 2 months.

### Organoleptic characteristics

Color: intense ruby red.

Bouquet: complex bouquet with ripe black cherries and small red fruits, well balanced with spicy aromas.

Taste: fresh and intense, fruity with smooth tannins and medium aftertaste.

### Winemaker's recommendations

Wine of medium structure, young and particularly suitable with pasta, roasts and meats in general.

It is recommended to serve at 16/18 °C.

Alcohol content: 13.5% vol.

