



Rocca delle Macie

FAMIGLIA ZINGARELLI



GRAPPA DI CHIANTI CLASSICO

Grape varieties

From the pomace of Chianti Classico (Sangiovese)

Production Technique

Made from fresh pomace that results from the fermentation of Rocca delle Macie's Chianti Classico wine. Immediately after being extracted, the marc is transported to DOMENIS1898, an artisanal distillery in Civitale del Friuli in the north of Italy. The distillation process is performed the following day in a discontinuous copper pot still. The use of low temperature steam (slightly above 100°C) enables the extraction of volatile components from the best pomace without damaging them, especially the aromatic ones.

Organoleptic characteristics

Color: crystal clear.

Bouquet: intense and clean with pleasant floral and fruity aromas, hints of apple, wild strawberries, ribes and violets.

Taste: warm, balanced and elegant with a fruity long lasting finish.

Winemaker's Recommendation

Serve in small tulip shape crystal glasses at a temperature of 10/12 °C. Great at the end of a meal served as a digestive.

Alcohol content: 42%vol.

