



Rocca delle Macie

FAMIGLIA ZINGARELLI



SASSI SPARSI

Bolgheri DOC

Grape varieties

Cabernet Sauvignon 60%, Merlot 40%

Production technique

The production area is located near Castagneto Carducci, vineyards planted around 2000, owned by the Piccoli Cerbaro family. Flat land with clayey structure and rich in skeleton, that gives body and structure to the wines. Alcoholic fermentation at controlled temperature and maceration for approximately 8/10 days on the skins. Aging for a few months in wood and subsequent period in the bottle.

Organoleptic characteristics

Color: intense ruby red.

Bouquet: intense and broad with fruity aromas and delicate notes of Mediterranean bush.

Taste: soft and with good structure, has a pleasant freshness and good aromatic persistence.

Winemaker's recommendations

Medium-aged, versatile wine that works well accompanies different gastronomic proposals.

Serve at a temperature of 16/18 °C.

Alcohol content: 14% vol.

