

FAMIGLIA
ZINGARELLI



TENUTA FIZZANO IL CROCINO

Chianti Classico Gran Selezione DOCG

The estate's historic Cru, the expression of grapes from the «Il Crocino» vineyard, which is made up of four plots located on the highest part of the hillside. The entire vineyard covers 36 hectares on soils rich in sand and stony material.

Grape varieties

Sangiovese min. 90%, Colorino in varying percentages each year.

Production technique

The grapes intended for the production of this wine come exclusively from the Fizzano estate. After fermentation, the wine matures in 25 hl French oak barrels for 18-22 months, while a small part (10%) matures in new tonneaux for a few months, followed by a year of refinement in the bottle.

Organoleptic characteristics

Color: intense ruby red.

Nose: intense and fine with notes of berries and a well-integrated spiciness.

Taste: warm and appropriately savoury, with aromas of ripe red fruit and excellent persistence.

Winemaker's recommendations

A long-aging wine, it perfectly accompanies red meat dishes, roasts and game.

Serve at a temperature of 16/18 °C.

Alcohol content: 14.0% vol.

