

FAMIGLIA
ZINGARELLI



TENUTA LE MACIÈ SERGIOVETO

Chianti Classico Riserva DOCG

Created in 1985, this was Italo's tribute to his son Sergio, who that very year began to assist him in running the winery. Sergioveto is also a reference to the archaic name of Sangiovese, the main grape chosen for the new wine. From the 2015 vintage onwards, it bears the name Chianti Classico Riserva and is once again 100% Sangiovese.

Grape varieties

Sangiovese 100%

Production technique

After a precise selection has been carried out in the vineyard, the grapes are vinified at a controlled temperature with a post-fermentative maceration on the skins for approximately 15 days. The wine is subsequently refined in 25/35 hectoliter French oak barrels for 15 to 18 months, followed by a further period of refinement in the bottle, for at least a year.

Organoleptic characteristics

Color: very intense ruby red, tending towards garnet with aging.

Bouquet: intense and persistent, with hints of small red fruits and jam. The spiciness of the wood is present which gives sweet notes to the bouquet.

Taste: wine with great structure, balanced and with good aromatic persistence.

Winemaker's recommendations

A wine with great aging potential, it goes well with elaborate sauces, important red meat and game dishes, as well as mature cheeses.

Serve at a temperature of 16/18 °C.

Alcohol content: 13.5% vol.

