



**Rocca delle Macie**

FAMIGLIA ZINGARELLI



## VERMOUTH SENENSIS

Made from Sangiovese wine

### **Botany**

Native botanicals: Cypress Leaf, Saffron Montalcino, Sage, Rosemary, Basil, Juniper, Verbena, Tarragon. Other botanicals: Tonka cocoa beans, cardamom, bourbon vanilla, orange, rhubarb, cinchona, gentle wormwood, gentian, chamomile, cinnamon, mint.

### **Production techniques**

The botanicals are placed in different percentages alcoholic infusion for at least 2 weeks. The mixture is added at a percentage of 1.5 to the wine and added with burnt sugar and alcohol to bring it to 17% alcohol content.

### **Organoleptic characteristics**

Color: dark amber colour

Bouquet: intense, rich and complex, characterized for its pleasant spicy tones and delicate herbaceous notes, among which rosemary pleasantly stands out.

Taste and aftertaste: velvety and enveloping palate, has an intense and persistent aroma, which recalls olfactory sensations and a perfect bitter note, balance with sweet hints.

### **Manufacturer's recommendations**

Exceptional neat well chilled or mixed with Gin Senensis for a Chianti Negroni or other cocktails; can also be paired with spiced chocolate.

Serve at a temperature of 7-8°C.

