



Rocca delle Macie

FAMIGLIA ZINGARELLI



VERNACCIA DI SAN GIMIGNANO DOCG

Grape varieties

Vernaccia di San Gimignano 100%

Production technique

The grapes carefully selected in the restricted area of cultivation of the vine of the same name in the municipality of San Gimignano, are vinified according to the most advanced methods of fermentation in the cellars chosen by Rocca's experts delle Macie in the production area. The wine comes bottled in the cellars of Rocca delle Macie.

Organoleptic characteristics

Color: straw yellow.

Bouquet: fruity, fine and persistent.

Taste: fresh and well-structured, with a light aftertaste of bitter almonds.

Winemaker's recommendations

Serve at a temperature of 12 °C, accompanied by dishes based on vegetables, fish or delicate meats.

Alcohol content: 12% vol.

