



Rocca delle Macie

FAMIGLIA ZINGARELLI



VINSANTO DEL CHIANTI

DOC

Grape varieties

Trebbiano Toscano e Malvasia

Production technique

Well-ripe grapes are dried for a few months on the racks, after pressing the must rests for at least three years in the typical oak barrels, the caratelli, from 60 to 200 litres. During this period the Vin Santo acquires naturally its alcohol content while maintaining a certain sugar level which helps the development of the details organoleptic characteristics.

Organoleptic characteristics

Color: intense golden yellow.

Bouquet: intense with hints of honey and dried fruit.

Taste: full, soft, sweet and with good structure.

Winemaker's recommendations

Excellent dessert wine, indicated alone or in accompaniment to dry desserts or blue cheeses.

Serve at a temperature of 10/12 °C

Alcohol content: 15% vol.

