



Rocca delle Macie

FAMIGLIA ZINGARELLI



CHIANTI CLASSICO

DOCG

Grape varieties

Sangiovese 95%, Merlot 5%

Production technique

It is obtained from the careful selection of grapes, followed by a maceration of 12-14 days of the must on the skins. After the alcoholic and malolactic fermentation, the wine ages in Slavonian and French oak barrels for 6 to 10 months and then ages for at least 30 days in bottle.

Organoleptic characteristics

Color: bright ruby red.

Bouquet: fruity with a hint of spice coming from the wood used for aging.

Taste: sapid and of good structure, with good aromatic persistence.

Winemaker's recommendations

It goes very well with first courses and preparations based on white and red meats.

Serve at a temperature of: 16-18 °C.

Alcohol content: 13.5% vol.

