



Rocca delle Macie

FAMIGLIA ZINGARELLI



SASYR

Toscana IGT

Grape varieties

Sangiovese 60%, Syrah 40%

Production technique

Produced with carefully selected grapes harvested at an excellent state of ripeness in the Maremma vineyards. Controlled temperature fermentation allows the intense color and primary aromas to be preserved. The Syrah is aged in barriques (1/3 new) for at least 6 months, while the Sangiovese is only aged in stainless steel tank.

Organoleptic characteristics

Color: intense ruby red.

Bouquet: intense and broad with fruity aromas of blackberry, raspberry and cherry.

Taste: soft and with good structure, it has a pleasant freshness and good aromatic persistence.

Winemaker's recommendations

A versatile and highly drinkable wine, it is suitable for meat-based preparations and paired with cheeses, but can also be appreciated on its own.

Serve at a temperature of 14/16 °C.

Alcohol content: 13,5% vol.

