

FAMIGLIA
ZINGARELLI



TENUTA CAMPOMACCIONE ROSATO

Maremma Toscana DOC

Grape varieties

Sangiovese 80%, Syrah 20%

Production Technique

Produced with grapes harvested at the optimal ripening time, coming from the Campomaccione estate, in the Province of Grosseto, owned by the Zingarelli Family since 1998. Grapes go through a traditional vinification for rosè wines, consisting in maceration of the must on the skins for a short period of time.

The wine is ready for bottling in the spring following the Harvest, so it can preserve all of its distinctive freshness acquired during fermentation.

Organoleptic characteristics

Color: Coral red

Bouquet: fruity aromas of red apple and raspberry.

Taste: Dry and smooth on the palate, with a good aromatic persistency.

Winemaker's recommendations

A wine for all courses, as an aperitif or with tomato sauce pasta, pizza or fish stews.

Serve at 8-10°C. Alcohol content 13%

