



Rocca delle Macie



SERGIO ZINGARELLI CHIANTI CLASSICO GRAN SELEZIONE

DOCG 2010

Grape varieties

Sangiovese 90%, Colorino 10%

To produce the Gran Selezione we chose the most typical indigenous varieties of the Chianti Classico zone which in this wine express the best of their potential and of the terroir where they come from.

Production Technique

The grapes for this wine are selected by hand within the best vineyard of Le Macie estate in Castellina in Chianti. After 10 days of alcoholic fermentation, the must goes through 15 days maceration, and then the wine is transferred into wooden barrels for the malolactic fermentation.

Aging: French barriques from Tronçais region for about 18 months.

The wine refines for another year in the bottle before being released.

Wine description

Color: deep ruby red

Nose: fruity, intense and with a long persistency and a touch of spices

Taste: warm and velvety with a very good balance

Winemaker's recommendations

This wine is particularly suited for red meat dishes, game and hard cheeses but it can be enjoyed by itself to better appreciate its qualities.

ABV: 13,5% vol.



750 ml, 1,5 litri



3 litri

2010 production:

5170 bordolesi, 400 magnum, 100 magnum 3 liters