

FAMIGLIA ZINGARELLI



SERGIO ZINGARELLI

Chianti Classico Gran Selezione DOCG

The highest expression of the Zingarelli family's wines, this is the result of a project to renovate the vineyards of Tenuta Le Macie, begun in 2000, with the aim of creating a pure and extremely elegant Sangiovese.

Grape varieties

Sangiovese 100%

Production technique

The grapes come from the «Le Prese» vineyard of the Le Macie estate in Castellina in Chianti. After 10 days of alcoholic fermentation and 21 days of post-fermentative maceration on the skins, the wine goes in cement tank for the malolactic fermentation.

Aging in small 25 hl French Tronçais oak barrels (50% new) for approximately 20 months, followed by a stay in the bottle for at least 15-18 months.

Organoleptic characteristics

Color: intense ruby red.

Bouquet: fruity, intense and persistent with light spicy notes.

Taste: fruity, warm and enveloping with excellent taste balance, silky and elegant tannins, very balanced.

Winemaker's recommendations

A long-aging wine, suitable for accompanying elaborate meat-based dishes, but also to be enjoyed on its own, to better appreciate its qualities.

Serve at a temperature of approximately 16-18 °C.

Alcohol content: 14.0% vol.

