



Rocca delle Macie

FAMIGLIA ZINGARELLI



CHIANTI CLASSICO RISERVA DOCG

Grape varieties

Sangiovese 90%, Cabernet Sauvignon 5%, Colorino 5%

Production technique

After a careful selection, the grapes are vinified according to the traditional methods of Chianti Classico.

Once fermentation is complete, the wine ages in barrels 35hl French oak for about two years and subsequently it ages for at least three months in the bottle.

Organoleptic characteristics

Color: ruby red tending towards garnet with aging.

Bouquet: intense and fine, with clearly evident fruity hints and a pleasant spicy note.

Taste: rich and persistent, with well integrated tannins.

Winemaker's recommendations

Wine suitable for elaborate sauces based on meat and game, roasts and mature cheeses.

Serve at a temperature of 16/18 °C.

Alcohol content: 13.5% vol.

