

# FAMIGLIA ZINGARELLI



## ROCCATO

Toscana IGT

*1988 saw the birth of the first bottle of Roccato, a Sergio Zingarelli project when he fully took over the running of the family business alongside his father Italo. Conceived as Sangiovese and Cabernet, from the 2015 vintage pure Cabernet sauvignon from the Poggio alle Pecchie vineyard.*

### Grape varieties

Cabernet Sauvignon 100%

### Production technique

After a careful selection of the grapes, vinification follows with the most advanced cellar techniques, finishing with maturation in French oak barriques (Allier origin, 1/3 new) for a period of 12-15 months, followed by then at least a year in the bottle.

### Organoleptic characteristics

Color: very intense ruby red tending to garnet with aging.

Bouquet: broad and persistent, with hints of red fruits and spices ranging from cacao, to vanilla to coffee.

Taste: warm and well balanced, with a dense network of tannins that well support and sustain the long aromatic persistence.

### Winemaker's recommendations

A long-aging wine, it is accompanied by important red meat and game dishes, as well as mature cheeses.

Serve at a temperature of 16/18 °C.

Alcohol content: 13.5% vol.

