



Rocca delle Macie

FAMIGLIA ZINGARELLI



VERNAILOLO

Chianti DOCG

Grape varieties

Sangiovese 90%, Merlot 5%, Canaiolo 5%

Production technique

After a maceration of the musts on the skins of 10-12 days with the use of the most advanced techniques of fermentation that allow the wine to conserve along its characteristics, the Vernaiolo is ready to consumption from the spring following the harvest.

Organoleptic characteristics

Color: lively ruby red with purple reflections.

Bouquet: clear with hints of red fruit, pleasantly vinous.

Taste: fresh and pleasantly savory, with good structure and softness.

Winemaker's recommendations

A wine that goes well with different proposals gastronomic and suitable with white meats and first courses dishes.

Serve at a temperature of 16/18 °C.

Alcohol content: 12.5% vol.

