



Rocca delle Macie



Rocca delle Macie



WHERE
WE ARE



A LANDSCAPE,
A SET,
A SCREENPLAY

When over 50 years ago, Italo Zingarelli came across this corner of Chianti Classico, it was “true love at first sight”. The success achieved in film productions and in particular the creation of the Trinity saga, with the most successful couple (still today) of Italian cinema - Terence Hill and Bud Spencer - **allowed him to acquire, in 1973, the first 140 hectares of land and the village, since then renamed “Rocca delle Macie”** and began its wine production in Chianti Classico.

Strengthened by a very solid family spirit, Italo Zingarelli gradually involved **his children - Fabio, Sandra and Sergio** - in the company, **entrusting the leadership since 1989 to Sergio**, who, supported by his wife Daniela, is still the President.

Rocca delle Macie covers a total of 500 hectares, with over 200 hectares of vineyards and 22 hectares of olive groves, divided between 6 estates owned in Tuscany: Le Macie (1973), Sant’Alfonso (1973), Fizzano (1984) and Le Tavolelle (1998) in the Chianti Classico Area and CampoMaccione (1998) and Casa Maria (2002) in Maremma, in the Morellino di Scansano area.

A new and brilliant generation - with **Andrea Zingarelli**, alongside his father Sergio and responsible above all for the Cellar and Vineyard, **Giulia Zingarelli** responsible for the Hospitality sector and his nephew **Fabio Cerri** involved in the commercial sector - has entered in the active life of the Company with full powers, giving a new impetus and new motivation to evolve and complete the **“Family Project”**, in a spectrum that goes from Wines, to Hospitality, to Great Cuisine, with always a look to the protection and guardianship of the Territory.

“ *I like to think of my company as a great soccer team. Every day I head out into the pitch with my team mates and together we play with enthusiasm and determination, united by the shared objective of scoring goals!* ”

Sergio Zingarelli



FAMIGLIA ZINGARELLI

The Zingarelli Family has decided to redesign its identity, a number of iconic labels are here brought together and redefined under a new concept of territorial expression: the “individual vineyards” thus become part of a journey that is destined to grow and represent the identity of the estates on a global scale.



TENUTA SANT'ALFONSO

Chianti Classico DOCG

Grape variety

Sangiovese 100%

Area

approx. 25 hectares, Poggio ai Lupi Vineyard

Soil

Miocene deposits, clay-loam texture, slightly alkaline.

Maturation and Ageing

In French oak casks of 25-35 hectolitres for at least one year, followed by further ageing in the bottles for at least 3 months.

One of the winery's two prestigious and historic crus. The higher clay content of the Sant'Alfonso vineyards is proof of how Sangiovese can offer different expressions depending on where it is grown.



750 ml, 1,5 litres

CHIANTI CLASSICO



TENUTA LE MACIE SERGIOVETO

Chianti Classico Riserva DOCG

Grape variety
Sangiovese 100%

Area
5 hectares, Sergioveto Vineyard

Soil
Sillano formation, with presence of Alberese and Galestro, marly limestone, alkaline and very calcareous.

Maturation and Ageing
The wine matures in 25-35 hectolitre French oak casks for 15 to 18 months, followed by a further ageing period in the bottles of at least 1 year.

Created in 1985, this was Italo's tribute to his son Sergio, who that very year began to assist him in running the winery. Sangiovese is also a reference to the archaic name of Sangiovese, the main grape chosen for the new wine.

750 ml, 1,5 litres



TENUTA FIZZANO IL CROCINO

Chianti Classico Gran Selezione DOCG

Grape variety
Sangiovese min. 90%, Colorino in percentuali variabili ogni anno

Area
9.65 hectares, Il Crocino Vineyard

Soil
Polygenic Pliocene conglomerates, sandy loam soil, deep and calcareous, with a significant presence of sand.

Maturation and Ageing
In 25-hectolitre French oak casks for 18-22 months, while a small part (10%) matures in new tonneaux for a few months, followed by one year of bottle ageing.

The estate's historic cru, the expression of grapes from the 'il Crocino' vineyard, which is made up of four plots located on the highest part of the hillside. The entire vineyard covers 36 hectares on soils rich in sand and stony material.

750 ml, 1,5 litres 3 litres



CHIANTI CLASSICO



SERGIO ZINGARELLI Chianti Classico Gran Selezione D.O.C.G.

Grape variety
Sangiovese 100%

Area
5 hectares, Le Prese Vineyard

Soil
Miocene deposits, composed of marly limestone, loamy-clayey, alkaline, very calcareous and rich in stony material (Alberese).

Maturation and Ageing
In 25-hectolitre French oak casks (50% new) for about 20 months, followed by at least a further 15-18 months in bottles.

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.

3 litres  750 ml, 1,5 litres 



ROCCATO Toscana IGT

Grape variety
Cabernet Sauvignon 100%

Area
1.86 hectares, Poggio alle Pecchie Vineyard

Soil
Miocenic deposits, marly limestone, clayey-sandy, alkaline, very calcareous and rich in stony material (alberese).

Maturation and Ageing
Matured in French barriques (Allier origin, 1/3 new) for a period of 12-15 months, followed by at least a year in bottles.

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.

 750 ml, 1,5 litres  3 litres



MAREMMA TOSCANA



VIGNA L'AJA BRUCIATA

Maremma Toscana Vermentino Superiore DOC

Grape variety
Vermentino 100%

Area
5.47 hectares, L'Aja Bruciata Vineyard

Soil
Quartz sandstone, with sandy loam texture,
tending to be sub-acidic.

Maturation and Ageing
Fermentation in steel and evolution in cement on the
lees for at least 9 months with frequent bâtonnage, followed
by ageing for at least 8 months in the bottles.

Rocca delle Macie's top white wine, the result of a project
by Andrea Zingarelli aimed at pushing Vermentino grown in
Maremma to the limits of its potential.

750 ml



TENUTA CAMPOMACCIONE

In 1998, driven by a far-sighted entrepreneurial philosophy, the Zingarelli family landed in Maremma to explore an area where the winemaking tradition has ancient roots. They therefore purchased the Campomaccione estate, in the Morellino di Scansano area: 80 hectares of which about 25 are now dedicated to Sangiovese, Cabernet Sauvignon, Merlot and Syrah.

In 2003, a new property strengthened the Zingarelli family's holdings in Maremma with the purchase of Tenuta Casa Maria: 64 hectares of land of which about 25 are now under vine.

VERMENTINO Maremma Toscana DOC

Grape Variety
Vermentino 100%

Maturation and Ageing
Fermentation in steel followed by a stay in concrete for a few weeks before bottling.

A 100% Vermentino that focuses entirely on its original aroma and delicate freshness.

375 ml, 750 ml



ROSATO Maremma Toscana DOC

Grape Variety
Sangiovese 80%, Syrah 20%

Maturation and Ageing
The wine refines for a few months in stainless steel tanks and then in the bottle.

This is the third member of the family of wines coming from the Rocca delle Macie estates in Maremma, a very versatile wine and perfect for any occasion.

 750 ml

MORELLINO DI SCANSANO DOCG

Grape Variety
Sangiovese 90%, Cabernet Sauvignon 10%

Maturation and Ageing
Fermentation in steel and malolactic fermentation in cement tanks, followed by a few months in the bottle.

Produced in the Maremma estate owned by the Zingarelli family since 1998. A wine of great freshness that makes its drinkability its strong point.

 375 ml, 750 ml  5 liters



CHIANTI CLASSICO



Rocca delle Macie

The iconic wines of Rocca delle Macie, born and raised with the company, today ambassadors of our territory throughout the world.



CHIANTI CLASSICO DOCG

Grape Variety

Sangiovese 95%, Merlot 5%

Maturation and Ageing

The wine matures in Slavonian and French oak barrels for a period of 6-10 months, followed by further ageing in the bottles for at least one month.

A wine that was born with the company and that grows with it until it becomes the ambassador that represents it throughout the world.

 375 ml, 750 ml, 1,5 litres  5 litres



CHIANTI CLASSICO RISERVA DOCG

Grape Variety

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

Maturation and Ageing

The wine ages in French oak barrels of 35hl for two years and then refines in the bottle for at least three months.

Result of the selection of the best grapes from the four estates of Castellina in Chianti area, a blend of the different *terroirs* of Rocca delle Macie.

 750 ml, 1,5 litres  5 litres

OTHER DENOMINATIONS

MOONLITE

Chardonnay Toscana IGT

Grape Variety

Chardonnay 90%, Vermentino 10%

Maturation and Ageing

The wine refines for a few months in stainless steel tanks and then in the bottle.

A modern white wine, fresh and enjoyable, dedicated to lovers of good drinking and ideal for any occasion.

750 ml 



SASYR

Toscana IGT

Grape Variety

Sangiovese 60%, Syrah 40%

Maturation and Ageing

The 15% of the Sangiovese ages in small French oak barrels for about six months, the rest in inox tanks and then in the bottle.

Sasyr... “the discover of another world”. It is a wine with a female soul, brimming with character and personality - complete, well-balanced and highly drinkable.

750 ml  3 liters 



OTHER DENOMINATIONS

RUBIZZO Toscana IGT

Grape Variety

Mainly Sangiovese with a small percentage of Merlot.

Maturation and Ageing

The wine refines for a few months in inox tanks and then in the bottle.

A wine willed into being by Italo and one that sparked a revolution in terms of the signature flavor of Chianti back in the late '70s. Rubizzo is a delightful wine characterized by its remarkable drinkability.

750 ml 



VERNACCIA DI SAN GIMIGNANO DOCG

Grape Variety

Vernaccia di San Gimignano 100%

Maturation and Ageing

The wine refines for a few months in inox tanks and then in the bottle.

There are numerous literary references to Vernaccia di San Gimignano in the works of acclaimed writers such as Boccaccio and Dante Alighieri. It is graceful, dry, well-orchestrated and full bodied, with the characteristic almond note on the finish.

 750 ml



VERNAIOLO Chianti DOCG

Grape Variety

Sangiovese 90%, Merlot 5%, Canaiolo 5%

Maturation and Ageing

The wine refines for a few months in inox tanks and then in the bottle.

Vernaiolo is one of the timehonored members of the Rocca delle Macie family. Its name comes from the Latin "Vernale", meaning Spring and indicates the time of year once winter has receded, when Chianti is bottled.

375 ml, 750 ml  750 ml 



CHIANTI RISERVA DOCG

Grape Variety

Sangiovese 90%, Merlot 5% and Cabernet Sauvignon 5%

Maturation and Ageing

Made with carefully selected and ripened grapes, after the fermentation the wine undergoes a period of approx. 2 years in oak barrels, before being released.

One of Italy's most famously food-friendly red wines, a welcome guest at any table.

 750 ml



OTHER DENOMINATIONS

SASSI SPARSI BOLGHERI Bolgheri DOC

Grape Variety
Cabernet Sauvignon 60%, Merlot 40%

Maturation and Ageing
Fermentation in stainless steel followed by a short passage in small oak barrels, before being bottled.

Stony soil, a climate caressed by the sea breeze and vineyards immersed in a wilderness - these are the main ingredients of the Bolgheri DOC selected by the Zingarelli family.

750 ml 



ESPERIENZA 8 ROSSO Rosso di Montalcino DOC

Grape Variety
Sangiovese 100%

Maturation and Ageing
The wine ages for a few months in big Slavonian oak to refine then in the bottle for about two months.

In 2015 the experience of Rocca delle Macie in the territory of Montalcino continues with the introduction of its youngest exponent, Rosso di Montalcino.

 750 ml



1787 VINO NOBILE Nobile di Montepulciano DOCG

Grape Variety
Sangiovese (Prugnolo Gentile) 90%, Merlot 10%

Maturation and Ageing
The wine ages for more than two years in oak barrels and then refines in the bottle for about three months.

1787 is the year in which the writing "Vino Nobile" appears for the first time on an expense report for a wine from Montepulciano.

750 ml 



ESPERIENZA 8 BRUNELLO Brunello di Montalcino DOCG

Grape Variety
Sangiovese 100%

Maturation and Ageing
Four years of aging, including at least three in Slavonian oak barrels, are followed by a long refining in the bottle.

Rocca delle Macie is extending its family with an eighth DOCG, inaugurating in 2012 its presence in one of the world's most famous winemaking territories.

 750 ml



SPECIALTIES

VINSANTO

Vinsanto del Chianti DOC

Grape Variety

Trebbiano Toscano e Malvasia

Production Technique

The well-ripened grapes are partially dried out and the must is transferred to typical 60/100 liters oak casks "Caratelli" for at least three years.

The wine of friendship and hospitality, which has always been the protagonist of every occasion.

500 ml



OLIO

Extra Vergine di Oliva Biologico

Olive Varieties

Frantoio, Moraiolo, Leccino e Cipressino

Production Technique

The olives are hand-picked and pressed on the same day of harvest. Within just a few hours, they are transformed into oil thanks to an innovative mill that extracts the oil cold and in complete absence of oxygen, in order to best preserve its organoleptic qualities.

500 ml



MIELE

Thousand-flower Honey from the hillsides of Tuscany

Characteristics

This precious nectar is produced in 50 hives scattered across the estate of Le Macie and Sant'Alfonso.

It is made from many floral species, both wild and cultivated, found on our lands and encapsulates all of the properties of the plethora of nectariferous essences of which it is composed.

250 g



SPIRITS

GRAPPA

di Chianti Classico

Grape Variety

From fresh pomace of Sangiovese grape

Production Technique

The distillation process of our fresh pomace takes place in a discontinuous copper pot still, at an artisanal distillery called DOMENIS1898, in Cividale del Friuli in the north of Italy, where the marc is transported immediately after being extracted.

500 ml



SENENSIS

Vermouth

Characteristics

Product based on Sangiovese Toscana IGT wine, with native botanicals: cypress leaf, Montalcino saffron, sage, rosemary, basil, juniper, verbena and tarragon and other botanicals, such as: Tonka cocoa beans, cardamom, vanilla, bourbon, orange, rhubarb, cinchona, gentle wormwood, gentian, chamomile, cinnamon, mint. The botanicals are placed in different percentages in alcoholic infusion for at least 2 weeks. Subsequently the mixture is added to the wine and added with sugar and alcohol.

750 ml



GRAPPA RISERVA

di Chianti Classico

Grape Variety

From fresh pomace of Sangiovese grape

Production Technique

The pomace is distilled fresh, after racking, from the artisanal distillery called DOMENIS1898 in Cividale del Friuli, in the north of Italy. Aging is carried out for 18 months in French oak barriques, made of extra fine grain and medium toasting. This is followed by a careful refinement in stainless steel.

500 ml



SENENSIS

Gin

Characteristics

“Gin Senensis” is a London dry gin made only with native Chianti botanicals, such as: Sangiovese flower and leaf, organic olive tree’s leaf, verbena, tarragon, sage and “ramerino” rosemary, wild juniper of Castellina in Chianti.

500 ml



TUSCAN HOSPITALITY AND TRADITION

Since its founding, Rocca delle Macie has welcomed visitors with open arms, offering them the opportunity to immerse themselves in the authentic essence of Tuscan villages and the winemaking tradition passionately preserved by the family for generations. At the heart of the Le Macie hamlet, alongside the historic cellars, guests can enjoy a variety of **tasting experiences** designed to reveal the true soul of the surrounding territory. This spirit of hospitality will reach new heights in 2025 with the opening of the gourmet restaurant “Oltre”, led by Giulia Zingarelli and chef Maurizio Bardotti. A refined, modern, and authentic gastronomic experience, where the ingredients take center stage and intertwine harmoniously with the philosophy of Rocca delle Macie.



Relais Riserva di Fizzano: a medieval hamlet surrounded by nature

Perched on a scenic hilltop lies Tenuta Fizzano, home to the Relais Riserva di Fizzano — a fully restored medieval village dating back to the 11th century, surrounded by some of Rocca delle Macie’s most prized and picturesque vineyards. The hamlet consists of six buildings and offers 22 apartments, a swimming pool, vegetable gardens, spacious green areas, a small chapel, and the restaurant “Passo dopo Passo Osteria”, where both guests and outside visitors can enjoy traditional Tuscan cuisine. A magical place brought back to life through the care and dedication of the Zingarelli family.

Nature, activities, and tradition

The Relais Riserva di Fizzano also serves as the perfect starting point for nature-focused stays, with hiking and biking trails winding through the family-managed wildlife reserve. As a tribute to the connection between humans, wildlife, and the environment, a large area of the estate — still rich in native vegetation such as holm oaks, strawberry trees, and broom — has been dedicated to the ancient art of falconry. Thus was born Italy’s first center dedicated to the exhibition, training, and ancestral hunting with falcons, celebrating a millennia-old practice in perfect harmony with nature.



TOURS &
TASTINGS



RELAIS
RISERVA DI FIZZANO







Rocca delle Macie

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