



Rocca delle Macie

FAMIGLIA ZINGARELLI



RUBIZZO

Toscana IGT

Grape varieties

Sangiovese and Cabernet Sauvignon

Production technique

Made from grapes harvested at optimal ripeness, this wine is produced using modern fermentation techniques to preserve the freshness of its aromas and the vibrancy of the fruit. Designed to be enjoyed young, it shows its best qualities within the months following the harvest.

Organoleptic characteristics

Colour: bright ruby red with lively reflections.

Bouquet: fresh and fragrant, with notes of crisp red fruit and delicate floral hints.

Palate: smooth and refreshing, easy-drinking, with soft tannins and a well-balanced finish.

Winemaker's recommendations

A versatile, everyday wine, ideal with pasta dishes, light soups, cured meats, white meats, and simple Mediterranean cuisine.

Serve at 16–18 °C.

Alcohol: 13% vol.

