



Rocca delle Macie

FAMIGLIA ZINGARELLI



CHIANTI CLASSICO DOCG FAMIGLIA ZINGARELLI

Grape varieties

Sangiovese 95% and Merlot 5%

Production Technique

The grapes for the Chianti Classico are selected and picked by hand. The must undergoes maceration over the grape skins for 12 – 14 days. Following the alcoholic and malolactic fermentation, the wine is then aged in Slavonian or French oak barrels for a period of 6 to 10 months and refined further in the bottle.

Wine description

Color: lively ruby red.

Bouquet: intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels.

Taste: savory and full bodied, it highlights the exceptional persistence of the bouquet.

Winemaker's recommendations

An exceptional match to all meats and pastas. Serve at 16/18°C.

ROCCA DELLE MACIE

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