



Rocca delle Macie

FAMIGLIA ZINGARELLI



SERGIO ZINGARELLI CHIANTI CLASSICO GRAN SELEZIONE DOCG

Grape varieties

Sangiovese 100%, a selection of different clones from the Chianti Classico area.

Production Technique

The grapes for this wine are selected by hand within the best vineyard of Le Macie estate in Castellina in Chianti, "Le Terrazze Vineyard". After 10 days of alcoholic fermentation, the must goes through 15 days maceration, and then the wine is transferred into wooden barrels for the malolactic fermentation.

Ageing: French barrel of 25 hectoliters, from Tronçais region, for about 24 months. The wine refines for another year in the bottle before being released.

Wine description

Color: deep ruby red

Bouquet: fruity, intense and with a long persistency and a touch of spices

Taste: warm and velvety with a very good balance and elegant finish.

Winemaker's recommendations

This wine is particularly suited for red meat dishes, game and hard cheeses but it can be enjoyed by itself to better appreciate its qualities.

Serve at 16/18°C.

ROCCA DELLE MACIE

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