



# Rocca delle Macie

FAMIGLIA ZINGARELLI



## RUBIZZO TOSCANA IGT

### Grape varieties

Sangiovese and a small percentage of Merlot.

### Production Technique

This wine is made with carefully selected and ripened grapes, vinified with the latest controlled fermentation techniques to keep the temperature constant. This wine is ready for bottling in the spring following harvest so it can preserve all of its distinctive freshness acquired during fermentation.

### Wine description

Color: brilliant ruby red with violet highlights.

Bouquet: intense, pleasantly savory with elevated sensations of ripe red fruit.

Taste: sapid, smooth and full bodied.

### Winemaker's recommendation

Serve at a temperature of 16/18 °C.

Perfect for every course, it is particularly suited to pair with pasta and red or white meat, along with spicy foods and fish entrees or soups and roasted fish.

ABV: 13%

ROCCA DELLE MACIE

Loc. Le Macie, 53011 Castellina in Chianti (SI) Italy - tel. +39 0577 7321 - info@roccadellemacie.com - www.roccadellemacie.com