



Rocca delle Macie

FAMIGLIA ZINGARELLI



SERGIOVETO IGT TOSCANA

Grape varieties

Sangiovese 80%, Cabernet Sauvignon e Merlot 20%

Production Technique

The wine, after temperature controlled fermentation, is firstly aged in 225-liter French oak barriques for between 9 and 12 months, and then transferred to the bottle in which it matures for another 9 months, before being released onto the market.

Wine description

Color: intense ruby red with garnet reflections. Bouquet: intense and persistent with hints of small red berries, jam and spices released by the oak giving sweet notes to the bouquet. Taste: wine with good structure, well-balanced and with long-finish.

Winemaker's recommendations

Meeting all the criteria for successful long-term ageing, it pairs structured sauces, red meats, game dishes and dry cheeses. Serve at 18/20 °C. ABV: 13,5%

ROCCA DELLE MACIE

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