



Rocca delle Macie®

FAMIGLIA ZINGARELLI



ROCCATO IGT Toscana

Grape varieties
Sangiovese 50%, Cabernet Sauvignon 50%

Production Technique

The grapes are painstakingly selected by hand before being vinified separately and then left to mature in French oak barriques for between 9 and 14 months. The two varieties are kept separated through the all process and once blended, the wine is aged for a further three months in 35 hl barrels, followed by another year in the bottle.

Wine description

Color: deep ruby red with garnet reflections.
Nose: rich in bouquet and persistent, with hints of red berries and spices like cocoa, vanilla and coffee.
Taste: warm and well-balanced, with a consistent structure of tannins which support the long finish of the wine.

Winemaker's recommendations

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