



# Rocca delle Macie®

FAMIGLIA ZINGARELLI



## VERNAIOLO CHIANTI DOCG

Grape varieties  
Sangiovese 90%, Merlot 5%, Canaiolo 5%

### Production Technique

Following careful grape selection and maceration of the must over the grape skins for at least ten days, an advanced constant temperature fermentation technique is applied, yielding a pleasant full bodied wine that keeps its distinctive fruitiness for an extensive period of time.

### Wine description

Color: lively ruby red.

Bouquet: savory and fruity with traces of ripe red fruit.

Taste: fresh, balanced and full bodied.

### Winemaker's recommendation

Serve at a temperature of 18°C. A wine to match with every course, it is particularly suited for meats and pastas.

ABV: 12,5%