



Rocca delle Macie

FAMIGLIA ZINGARELLI



TENUTA SANT'ALFONSO CHIANTI CLASSICO DOCG

Grape varieties

Sangiovese 100%

Production Technique

Chianti Classico Tenuta Sant'Alfonso is fermented using the most advanced techniques to preserve the grapes' natural concentration, and is subsequently transferred to French oak barrels with a capacity of 35 hectoliters, where it ages for around one year. Follows a period in the bottle before being released.

Wine description

Color: intense ruby red.

Bouquet: intense and rich nose, with a pronounced sensation of ripe red fruit and spices.

Taste: warm, smooth and with a good structure.

Great smoothness with a good balance of tannins.

Winemaker's recommendations

Although not classed as a Riserva, with its immensely refined organoleptic qualities, generous body and extensive ageability, it has the characteristics to be a great companion of full flavored entrees such as roasts and game.

Stored properly it can age for 5/6 years.

Serve at 18/20 °C.

ABV: 13,5%

ROCCA DELLE MACIE

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