



Rocca delle Macie

FAMIGLIA ZINGARELLI



SERGIOVETO CHIANTI CLASSICO RISERVA DOCG

Grape varieties

Sangiovese 100%

Production Technique

Hand selection of grapes, alcoholic Fermentation in temperature controlled stainless steel vats for 8-10 days plus 10-15 days of skin maceration. Malolactic Fermentation in concrete vats. Ageing 20/24 months in French oak barrels (25-35 hl), followed by another year in the bottle.

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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