



# Rocca delle Macie

FAMIGLIA ZINGARELLI



## ROCCATO IGT TOSCANA

### Grape varieties

Cabernet Sauvignon 100%

### Production Technique

The grapes are selected by hand within one of the best vineyards of the Le Macie estate in Castellina in Chianti, "Poggio alle Pecchie Vineyard", 100% Cabernet Sauvignon planted in 1996. After 10 days of alcoholic fermentation, the wine goes through 15 days of post-fermentative maceration, and then the wine is transferred into concrete vats for malolactic fermentation. The wine matured 18 months in French barriques from Allier region, 50% new, followed by at least 20 months 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, red meats, game dishes and dry cheeses.

Serve at 18/20 °C.

ROCCA DELLE MACIE

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