

CAMPO MACCIONE

FATTORIA DI
ROCCA DELLE MACIE



MORELLINO DI SCANSANO DOCG

Grape varieties

Sangiovese 90% - Cabernet Sauvignon 10%

Production Technique

The grapes are carefully selected in Campomaccione estate, within the Maremma area, and then vinified with the latest controlled fermentation techniques. As the grapes are ripened fully, this wine remains especially soft while keeping its distinctly fruity flavor for a long period of time.

Wine description

Color: brilliant ruby red.

Bouquet: clean, pleasantly aromatic, with a distinct hint of ripe red fruit.

Taste: balanced, smooth, full bodied with an exceptionally persistent aroma of ripened fruits.

Winemaker's recommendations

Should be served at 16/18 °C. A wine for all courses, it is particularly suited to pair with pastas, savory entrees and roasted red meats.

ABV: 14%vol



Rocca delle Macie

FAMIGLIA ZINGARELLI

ROCCA DELLE MACIE

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