

CAMPO MACCIONE

FATTORIA DI
ROCCA DELLE MACIE



ROSATO MAREMMA TOSCANA DOC

Grape varieties

Sangiovese

Production Technique

Grapes go through a traditional vinification for rosè wines, consisting in maceration of the must on the skins for a short period of time.

The wine is ready for bottling in the spring following the harvest so it can preserve all of its distinctive freshness acquired during fermentation.

Wine description

Color: Coral red

Bouquet: fruity aromas of red apple and raspberry.

Taste: Dry and smooth on the palate with a good aromatic persistency.

Winemaker's recommendations

Serve at 8-10°C. A wine for all courses, as an aperitif or with tomato sauce pasta, pizza or fish stews.

ABV: 12,50%vol



Rocca delle Macie

FAMIGLIA ZINGARELLI

ROCCA DELLE MACIE

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