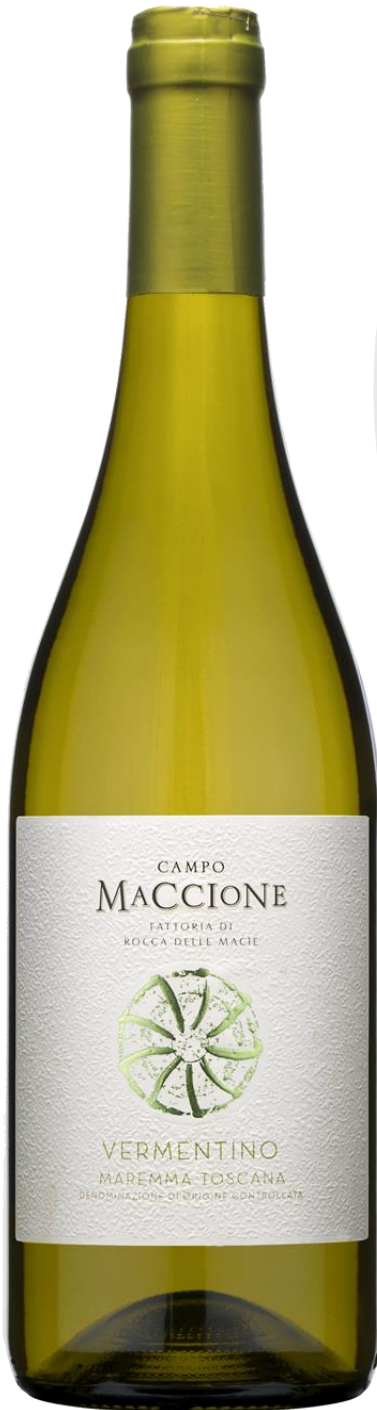


# CAMPO MACCIONE

FATTORIA DI  
ROCCA DELLE MACIE



## VERMENTINO MAREMMA TOSCANA DOC

### Grape varieties

Vermentino

### Production Technique

After the harvest, grapes are vinified with the latest controlled fermentation techniques. 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: straw yellow.

Bouquet: floral and fruity with aromas of acacia and broom.

Taste: fresh and smooth with a slightly almond aftertaste.

### Winemaker's recommendations

Should be served at 8-10°C. A wine for all courses, as an aperitif or with fish and vegetables.

ABV: 13%vol



**Rocca delle Macie**

FAMIGLIA ZINGARELLI

ROCCA DELLE MACIE

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