



Rocca delle Macie

FAMIGLIA ZINGARELLI



MOONLITE

Toscana IGT

Grape varieties

Chardonnay 90%, Vermentino 10%

Production technique

The grapes come mainly from the vineyards of Tenuta Campomaccione owned by Rocca delle Macie and partly from selected farms on the Tuscan coast. The wine is produced according to the most advanced fermentation techniques for white wines, followed by refinement in steel and concrete for a few months, before bottling.

Organoleptic characteristics

Color: straw yellow

Bouquet: intense aromas of broom flowers with notes of apple and exotic fruit

Taste: fresh and intense, fruity and with mineral notes that combine with a pleasant citrus taste.

Winemaker's recommendations

Versatile wine, suitable for any occasion, it goes perfectly with fish-based dishes, appetizers, fresh cheeses and white meats. Excellent as an aperitif or to spend an evening with friends.

Serve at approximately 10° C

Alcohol content: 13% vol.

