



Rocca delle Macie

FAMIGLIA ZINGARELLI



ESPERIENZA N°8 BRUNELLO DI MONTALCINO DOCG

Grape varieties

100% Sangiovese

Production Technique

After a painstaking selection of the grapes located on a East- Southern hillside of Montalcino municipality, follows the traditional winemaking process with a 12-14 days maceration of the skins. The wine ages for three years in big Slavonian oak to refine then in the bottle for about 4-6 months.

Wine description

Color: intense ruby red with garnet reflections.

Bouquet: complex bouquet with hints of plums, ripe black cherries and small red fruits, well balanced with the aromas of tobacco and liquorice.

Taste: intense and balanced with smooth tannins and long aftertaste.

Winemaker's recommendations

It is particularly suited to red meats, game and dry cheeses. It can be stored for a long period of time.

ABV: 13,50%vol

ROCCA DELLE MACIE

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