



Rocca delle Macie

FAMIGLIA ZINGARELLI



SASSI SPARSI BOLGHERI DOC

Grape varieties

Cabernet Sauvignon 60%, Merlot 40%

Production Technique

After the first fermentation the must undergoes maceration over the grape skins for 10 – 15 days. Following the alcoholic and malolactic fermentation, it is then aged in oak barrels for a few months. Follows a period in the bottle before being released.

Wine description

Color: intense and deep ruby red.

Bouquet: intense and rich nose, with a pronounced sensation of red fruits and spices.

Taste: warm, robust, elegant with a persistent aroma.

Winemaker's recommendations

Very versatile wine, it combines well with many different courses based on meats and cheeses but it can be enjoyed by itself.

It should be served at a temperature of 18/20°C.

ROCCA DELLE MACIE

Loc. Le Macie, 53011 Castellina in Chianti (SI) Italy - tel. +39 0577 7321 - info@roccadellemacie.com - www.roccadellemacie.com