



# Rocca delle Macie

FAMIGLIA ZINGARELLI



## CHIANTI CLASSICO DOCG FAMIGLIA ZINGARELLI

### Grape varieties

Sangiovese 95% and Merlot 5%

### Production Technique

The grapes for the Chianti Classico are selected and picked by hand. The must undergoes maceration over the grape skins for 12 – 14 days. Following the alcoholic and malolactic fermentation, the wine is then aged in Slavonian or French oak barrels for a period of 6 to 10 months and refined further in the bottle.

### Wine description

Color: lively ruby red.

Bouquet: intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels.

Taste: savory and full bodied, it highlights the exceptional persistence of the bouquet.

### Winemaker's recommendations

An exceptional match to all meats and pastas. Serve at 16/18°C.

ROCCA DELLE MACIE

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