



# 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

Serve at a temperature of not less than 18 °C.

An exceptional match to all meats and pastas.

ROCCA DELLE MACIE

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