



ROCCA DELLE MACIE SASYR

The late Italo Zingarelli, a highly-acclaimed Italian film producer best known for his classic spaghetti westerns, purchased Rocca delle Macie properties in Castellina in Chianti in 1973 and thus embarked on a career as one of Chianti Classico's more unlikely wine producers. Thanks to his dedication and passion and that of his son Sergio, who now oversees the property, Rocca delle Macie has become one of Tuscany's leading wine estates.

SaSyR, as its name suggests, is a singular and sublime blend of sangiovese and syrah grapes from the Tuscan vineyards of Rocca delle Macie.



PRODUCTION AREA

Country: Italy
Region: Maremma, Tuscany

From Rocca delle Macie vineyards in the Maremma coastal district of southeastern Tuscany.

GRAPE VARIETIES

60% Sangiovese; 40% Syrah

PRODUCTION TECHNIQUES

Carefully selected ripe grapes are harvested by hand. The two grape varieties are separately fermented at carefully controlled temperatures to preserve color and freshness of fruit flavors and aromatics. 15% of the Sangiovese is aged in French oak barriques for a period of six months. The two varieties are then blended and bottled for release.

DESCRIPTION

Color: Brilliant ruby red
Aroma: Intense red fruit aromas of ripe cherry, blackberry and raspberry
Taste: A succulent, supple well-structured palate with a silky smooth finish

ALCOHOL

14%

AGING CAPACITY

4-5 years

SERVING SUGGESTIONS

Very versatile; will complement red meats, hearty, robust vegetarian dishes, pastas and risottos with flavorful sauces. May also be served on its own, by the glass, as a reception wine.

BOTTLE SIZES

750 ml

