

SERGIO ZINGARELLI CHIANTI CLASSICO GRAN SELEZIONE

COUNTRY Italy
REGION Chianti
GRAPES 90% Sangiovese, 10% Colorino

**APPELLATION
NOTABLE**

Chianti Classico Gran Selezione DOCG
🌾 Gluten Free

DESCRIPTION

The late Italo Zingarelli, a former boxer and producer of spaghetti westerns, bought Rocca delle Macie in 1973 and thus embarked on a career as one of Chianti Classico's more unlikely wine producers. Thanks to his dedication and that of his son Sergio who now oversees the property, Rocca delle Macie has become one of Tuscany's greatest wine estates, employing organic fertilization, careful pruning, small oak barriques for aging, and harvesting by hand.

VINIFICATION

Hand harvested grapes are selected from Rocca delle Macie's best vineyard site in Castellina in Chianti. Following fermentation, the wine is aged for 18 months in French oak barriques and refines an additional one year in bottle prior to release.

COLOR

Deep ruby red

NOSE

Intense, persistent red fruit with touches of spice

PALATE

Warm, velvety and well-balanced with ripe red fruit flavors and a long finish

ANALYSIS

Alcohol: 13.5%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Compliments red meat dishes, roasts, game and aged cheeses

