The Beginning

• In 1973, Italo Zingarelli realized a life-long dream by purchasing the “Le Macìe” estate in the heart of the Chianti Classico zone.

• Italo was known for many things: generosity, love of life, great intuition and vision – in short, a noble example of the self-made man.

• In 1985, Sergio, Italo’s youngest son, became responsible for global distribution and soon rose to become company president.

• Today, Rocca delle Macìe is a dynamic winery, run by the Zingarelli family, covering 1,500 acres with five distinct estates.
Rocca delle Macìè: A dream come true.

“It was certainly not intended to be a hobby...it was a vocation, a desire to return to the soil.”

Italo Zingarelli, Founder
ROCCA DELLE MACÌÈ: THEN AND NOW

1973

2012
The Present

• For 30 years, the Zingarelli family has dedicated itself to the vineyards, with meticulous attention to the cellar and winery.
• In 2002, Sergio began construction of a new cellar for ageing select red wines. This cutting-edge maturation area on the Le Tavolelle estate can hold nearly 1,000 barriques.
• Renowned oenologist, Lorenzo Landi, serves as consulting winemaker, and Luca Francioni as head resident winemaker.
• The aim is to produce wines of great elegance, always expressive of terroir.
FROM 1990 THROUGH TODAY, CONSTANT PLANTING AND REPLANTING OF VINEYARDS IS ALWAYS IN PROGRESS.
The company is comprised of 600 ha. (1,500 acres) in total with approximately 210 ha. of vineyards divided between 5 estates, 3 in Chianti Classico and 2 in Maremma.
• Currently 70 importers & distributors on 5 continents in 50 countries
• 100 representatives nationwide with sales
The Evolving Labels of Chianti Classico

The Future

- Rocca delle Macie is in the hands of the next generation, Andrea and Giulia Zingarelli

Italo’s and Sergio’s tenets of success:
- A great passion for the Tuscan soil and art of making wine
- Carrying on the never-ending story between people and wine
- The tireless determination that turns vision into reality
- The knowledge that growth comes only by pro-activity and perseverance
Sergio & Daniella Zingarelli with their children, Andrea & Giulia, and Vito Candela, VP Sales North America with Sergio
Olive Garden & Rocca delle Macie – Great Exposure!

• OG now has nearly 800 restaurants in the US
• Over 4 million guest each week
• Rocca delle Macie has 4 of the 27 wines on the OG wine list program including
  – Rubizzo
  – Sasyr
  – Chianti Classico Riserva
  – Straccali Chianti
• Multiple promotional periods each year
• Rocca delle Macie is a host of the CIT program where OG chefs train each winter
The Wines
THE ZINGARELLI SOLAR FAMILY,
OUR WINE, OUR UNIVERSE, OUR PASSION, THE SECRET TO OUR HAKAKONY.

Rocca delle Macie
THE STORY OF A PASSION

THE BEGINNING
In 1973, Italo Zingarelli realized a life-long passion by purchasing the "Le Macie" estate, 160 hectares, 2 hectares under vine, a dream and a vision in the heart of the Chianti Classico Zone. Italo was known for many things: generosity, love of life, great intuition and foresightedness – in short, a noble example of the self-made man. In 1983, Sergio, Italo's youngest son, became personally responsible for worldwide distribution.
In 1988, with his wife Daniela at his side, Sergio rose to company president. Today, Rocca delle Macie is a dynamic winery, run with passion by the Zingarelli family, covering 1,500 acres, with 550 acres under vine, and 5 distinct estates.

THE PRESENT
For nearly 40 years, the Zingarelli family have dedicated their life to the vineyards, devoting meticulous attention to the cellar and winery.
In 2002, Sergio commissioned the construction of a new cellar, solely for the aging of a special selection of red wines. This cutting-edge maturation area, located on the Le Tavolte estate, can hold nearly 1,000 barriques. Sergio has welcomed renowned oenologists Lorenzo Landi as wine consultant, and Luca Francioni as head winemaker. The aim is to produce wines of great elegance, always expressive of terroir.

THE FUTURE
The future of Rocca delle Macie is in the hands of the next generation, Andrea and Giulia Zingarelli. They will follow the pillars of success began with Sergio and Italo.
- A great passion for the Tuscan soil, and art of making wine
- The desire to continue the never-ending story between people and wine
- The understanding that by tirelessly determination, vision becomes reality
- And the knowledge that growth comes only by proactivity and perseverance in pursuit of their goals

NEXT STEPS
Launching a fresh and impactful marketing campaign that communicates the beginning, present and future
- Andrea and Giulia are the next generation, whose mission is to bring each estate to life, focusing on their individual merits separating each estate in all our POS, marketing and sales
- Highlighting the production of each estate with a clear focus on elegant wines and terroir
- Requesting that all distributors separate each sku by the 3 estates in their beverage media and to pricing median
- Goal setting by estate
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<th>Wines Produced</th>
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<td>Chianti Classico DOCG</td>
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<td></td>
<td>Chianti Classico Reserva Zingarelli</td>
<td>Chianti Classico Riserva DOCG</td>
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<td>Rubizzo</td>
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<td>Orvieto</td>
<td>Orvieto DOC</td>
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<td>Vernaccia di San Gimignano</td>
<td>Vernaccia di San Gimignano DOCG</td>
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<td>Fizzano</td>
<td>Chianti Classico Riserva di Fizzano DOCG</td>
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<td></td>
<td>Ser Gioveto</td>
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<td>Roccato</td>
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<td>Sant'Alfonso</td>
<td>Sant'Alfonso</td>
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<td>Casa Maria</td>
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<tr>
<td>Rocca delle Macie</td>
<td>On Sale Target</td>
<td>Off Sale Target</td>
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<td>Chianti Classico Riserva Zingarelli</td>
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<td>Rubizzo</td>
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<td>Orvieto</td>
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<td>Vernaccia di San Gimignano</td>
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<td>Riserva di Fizzato</td>
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<td>Fizzato</td>
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<td>Ser Gioveto</td>
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<td>Roccato</td>
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<td>Sant’Alfonso</td>
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<td>Sasyr</td>
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<td>Casa Maria</td>
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<td>BRAND STANDARDS:</td>
<td>ON SALE</td>
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<td>Rocca di Fizzano</td>
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<td>Casa Maria</td>
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<td>Vermentino</td>
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<tr>
<td>Wines</td>
<td>Grapes</td>
<td>Vineyard</td>
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</tr>
<tr>
<td>Riserva Di Fizzano</td>
<td>85% Sangiovese, 10% Cabernet</td>
<td>Exclusively sourced from the</td>
</tr>
<tr>
<td>Chianti Classico DOCG</td>
<td>Sauvignon, 5% Merlot</td>
<td>Fizzano vineyard</td>
</tr>
<tr>
<td>Tenuta Sant'Alfonso</td>
<td>100% Sangiovese</td>
<td>Sourced from single Tenuta</td>
</tr>
<tr>
<td>Chianti Classico DOCG</td>
<td></td>
<td>Sant' Alfonso vineyard situation in an area that comprises portions of two bordering communes in Chianti and Chianti Classico</td>
</tr>
<tr>
<td>Morellino di Scansano DOC</td>
<td>90% Sangiovese, 5% Cabernet</td>
<td>Sourced from the RDM</td>
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<tr>
<td></td>
<td>Sauvignon, 5% Merlot</td>
<td>Campomaccione estate in</td>
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<td>Tuscany’s Grosseto province</td>
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</tbody>
</table>
# Super Tuscans

<table>
<thead>
<tr>
<th>Wines</th>
<th>Grapes</th>
<th>Vineyard</th>
<th>Vinification</th>
<th>Aging</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ser Gioveto</td>
<td>75% Sangiovese Grosso, 15% Merlot, 10% Cabernet Sauvignon</td>
<td>Sourced from estate vineyards, Le Macie &amp; Sant’Alfonso</td>
<td>Aged in small French oak barrels</td>
<td>6-12 months in barrel; 9 months in bottle</td>
<td>Named after Sergio and Sangioveto (Sangiovese)</td>
</tr>
<tr>
<td>Roccato</td>
<td>50% Sangiovese Grosso, 50% Cabernet Sauvignon</td>
<td>Sourced from Rocca delle Macie Fizzano Estate in Castellina within the Chianti Classico district</td>
<td>Traditional maceration for 15 days</td>
<td>12 months in barriques; 12 months in bottle</td>
<td>Only produced in outstanding vintages each varietal is aged separately then blended together</td>
</tr>
<tr>
<td>PrimoVolo</td>
<td>A blend of a third of Sangiovese, Barbera, Merlot</td>
<td>Each of the three grapes, Sangiovese from Rocca delle Macie in Tuscany; Barbera from Villa Giada in Piedmont; Merlot from La Montecchia in the Veneto is vinified in its respective place of origin in the style of its producer</td>
<td>Each batch is aged separately in small French oak barrels then blended and refined in bottle</td>
<td>12 months in barrels and in bottle</td>
<td>Collaborative effort between three wine producers, Rocca delle Macie, Villa Giada and La Montecchia</td>
</tr>
<tr>
<td>Sasyr</td>
<td>A blend of 60% Sangiovese, 40% Syrah</td>
<td>From Rocca delle Macie vineyards in the Maremma coastal district of southeastern Tuscany.</td>
<td>Hand harvesting followed but separate fermentation of 2</td>
<td>15% of Sangiovese aged in barriques for 6 months</td>
<td>A modern wine with a modern name &amp; look</td>
</tr>
</tbody>
</table>


The Estates of Rocca delle Macie

Le Macie Estate
Purchased in 1973, this estate remains the heart of the company. It is composed of 85 hectares, 42 of which are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 13 to olives. Major replanting operations have been carried out with a particular focus on analyzing the soil and achieving the right balance to reach the best possible quality without compromising the environment.

Chianti Classico
Production Area: Produced with grapes from estates situated in the heart of the historical zone of Chianti Classico.
Grape Varieties: 95% Sangiovese, 5% Merlot
Vinification: Vinification is obtained through maceration of the must (with the skins) for 8-10 days with short and frequent “pumping over” to extract color. On completion of the alcoholic and malolactic fermentation the wine undergoes maturation in Slavonian oak barrels for at least 12 months.
Color: Bright ruby red
Bouquet: Intense, mature fruit aromas
Taste: Rich, well structured, berry fruit flavors
Serving Suggestions: Serve at room temperature, not less than 64°F. This wine is particularly well suited to meat and first courses.
CHIANTI CLASSICO
2009 VINTAGE
88 POINTS

“Youthful and bright, this shows the lean, bright side of the Famiglia Zingarelli line. You can really taste those Sangiovese characteristics thanks to lively tones of wild berry, raspberry, blue flower, wild mushroom and subtle spice. That zesty acidity makes the wine perfect for cheesy pasta or lasagna.”

“A burst of cherry and plum flavors highlights this red, whose firm structure and earth and mineral elements keep it solidly in a traditional style.”

Wine Enthusiast
October 2012

Wine Spectator
October 31, 2012
CHIANTI CLASSICO
2010 VINTAGE
89 POINTS

“The 2010 Chianti Classico is juicy, fleshy and delicious. Succulent red cherries, licorice, tobacco and leather are some of the notes that flow from this rich, deep Chianti Classico. This is a terrific effort from Rocca delle Macie, and a great value as well.”
Chianti Classico Riserva

The Estates of Rocca delle Macie

Le Macie Estate
Purchased in 1973, this estate remains the heart of the company. It is composed of 85 hectares, 42 of which are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 13 to olives. Major replanting operations have been carried out with a particular focus on analyzing the soil and achieving the right balance to reach the best possible quality without compromising the environment.

Chianti Classico Riserva
Production Area: This wine comes from the farms of Rocca delle Macie situated in the most prestigious area of Chianti Classico in the commune of Castellina in Chianti.
Grape Varieties: 90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot
Vinification: After careful selection, the grapes from Rocca delle Macie estates are vinified in the traditional method of Chianti Classico. Once the fermentation is complete, the wine is matured in French allier oak barrels for 24 months, then bottled. It remains in the bottle for about 6 months to mature before being released.
Color: Ruby red tending towards garnet
Bouquet: Rich, intense, and complex
Taste: Dry, soft, gently tannic with good structure
Serving Suggestions: Uncork at least an hour beforehand, then decant shortly before serving. Serve at a temperature of 64°-68°F. This wine is particularly well suited to dishes of red meat, roasts and game.
CHIANTI CLASSICO RISERVA
2008 VINTAGE
92 POINTS

“Lots of rich and ripe fruit here, with fresh plum that turns to prune with chocolate undertones. Full and velvety.”

JAMESUCKLING.COM

August 2011
CHIANTI CLASSICO RISERVA

92 POINTS

2008 VINTAGE
“… a fresh, balanced wine, with aromas of red fruit and savory spice. The mouthfeel is soft and rich with good structure and fullness”

2009 VINTAGE
“… deep layers of spice, chocolate, wild berry, cherry, licorice and black pepper. The mouthfeel is smooth, long and fresh.”

October 2012
The Estates of Rocca delle Macie

**Le Macie Estate**
Purchased in 1973, this estate remains the heart of the company. It is composed of 85 hectares, 42 of which are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 13 to olives. Major replanting operations have been carried out with a particular focus on analyzing the soil and achieving the right balance to reach the best possible quality without compromising the environment.

**Orvieto Classico**
- **Production Area:** The grapes come from the heart of the Orvieto Classico area.
- **Grape Varieties:** 50% Trebbiano Toscano, 20% Verdello, 20% Grechetto and Drupeggio, 10% Malvasia Toscana
- **Vinification:** Vinified using the most refined techniques for the production of quality white wine (soft pressing and temperature-controlled fermentation). The wine is then bottled after microfiltration in the cellar of Rocca delle Macie before the end of the year.
- **Color:** Pale straw with green reflections
- **Bouquet:** Intense, fruity, very elegant
- **Taste:** Dry and fresh, with a slight hint of almonds in the aftertaste
- **Serving Suggestions:** Serve at a temperature of 50°-54°F. Well suited to fish and white meat dishes.
ORVIETO CLASSICO
2010 VINTAGE
BEST BUY

“A great value wine to pair with deviled eggs, stuffed mushrooms or fried shrimp. This Orvieto … opens with crisp green apple, dried hay and stone fruit.

March 2012
The Estates of Rocca delle Macie

**Le Macie Estate**
Purchased in 1973, this estate remains the heart of the company. It is composed of 85 hectares, 42 of which are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 13 to olives. Major replanting operations have been carried out with a particular focus on analyzing the soil and achieving the right balance to reach the best possible quality without compromising the environment.

**Rubizzo**

**Production Area:** The grapes come exclusively from the estates of Rocca delle Macie.

**Grape Varieties:** 95% Sangiovese, 5% Merlot

**Vinification:** Selected ripe grapes are vinified and the most technologically advanced fermentation and temperature control procedures are used. The wine is ready for bottling in the springtime following the vintage.

**Color:** Ruby red, brilliant with violet reflections

**Bouquet:** Intense, ripe berry fruits

**Taste:** Rich, smooth, with good structure

**Serving Suggestions:** Serve at a temperature of 60°F or lower. A wine for all dishes and a great partner with slightly spicy food.
Rubizzo
2011 Vintage
87 Points

“A blend of Sangiovese and a tiny percent of Merlot, this opens with concentrated fruit and warm climate aromas of blackberry jam and cherry preserves.”

Wine Enthusiast
October 2012
The Estates of Rocca delle Macie

Le Macie Estate

Purchased in 1973, this estate remains the heart of the company. It is composed of 85 hectares, 42 of which are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 13 to olives. Major replanting operations have been carried out with a particular focus on analyzing the soil and achieving the right balance to reach the best possible quality without compromising the environment.

Vernaccia di San Gimignano

Production Area: Produced with carefully selected grapes from the restricted zone of cultivation for Vernaccia vineyards, in the area of San Gimignano, province of Siena.

Grape Varieties: 100% Vernaccia

Vinification: Fermentation and vinification occur in cellars in the production area using the most up-to-date techniques. Fermentation takes place at low, controlled temperatures and the wine is then bottled after a microfiltration in the Rocca delle Macie cellar.

Color: Pale with characteristics gold reflections

Bouquet: Persistent, fruity and rich

Taste: Dry, fresh, with a persistent aftertaste

Serving Suggestions: At its best with fish and light meat dishes; excellent on its own and as an aperitif. Serve slightly chilled.
VERNACCIA DI SAN GIMIGNANO
2011 VINTAGE
BEST BUY

“This is the kind of easy Italian white that would taste delicious at an outdoor barbecue or on a hot afternoon. The wine is light, lean and loaded with fresh citrus flavors.”

October 2012
Riserva di Fizzano Chianti Classico

The Estates in Chianti Classico

Riserva di Fizzano

Locally renowned for the excellent exposure of its vineyards, Fizzano Farm, purchased in 1984, is constituted by a borgo (historic district) dating from the 11th century, and by about 61 hectares of plots, of which 46 are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 10 to olive groves. The borgo also plays host to the company’s oil mill, into which all of the olives from the various properties are funneled to produce a high-quality extra-virgin olive oil. The buildings of the borgo have been converted to a delightful Relais where guests may visit.

Riserva di Fizzano Chianti Classico

Production Area: Produced with grapes exclusively from the Fizzano vineyard, the property of Rocca delle Macie.
Grape Varieties: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot
Vinification: The grapes destined for the Riserva di Fizzano are carefully selected at the optimum moment of the vintage and the vinification of this riserva only happens in exceptional years. After the traditional fermentation the wine is matured in French oak barrels for over two years, then bottled and refined for almost a year before being released.
Color: Ruby red tending towards garnet
Bouquet: Intense but delicate, moderately spicy with great finesse
Taste: Full bodied with rich berry fruit flavors and a backbone of tannin
Serving Suggestions: Serve at a temperature of 65°-68°F. This bottle should be opened in advance and allowed to breathe, or preferably, decanted.
“The wine delivers freshness, with tart berry notes and a bright, streamlined feel. Medallions of veal, grilled sausage or roast chicken would all pair nicely with this Sangiovese-based wine (with small percentages of Cabernet Sauvignon and Merlot).”
Ser Gioveto

The Estates in Chianti Classico

Riserva di Fizzano

Locally renowned for the excellent exposure of its vineyards, Fizzano Farm, purchased in 1984, is constituted by a borgo (historic district) dating from the 11th century, and by about 61 hectares of plots, of which 46 are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 10 to olive groves. The borgo also plays host to the company’s oil mill, into which all of the olives from the various properties are funneled to produce a high-quality extra-virgin olive oil. The buildings of the borgo have been converted to a delightful Relais where guests may visit.

Ser Gioveto

Production Area: Grapes come exclusively from the estates of Rocca delle Macie, specifically the Le Macie and Sant’Alfonso vineyards. The soil is calcareous limestone.

Grape Varieties: 80% Sangiovese, 10% Cabernet Sauvignon, 10% Merlot

Vinification: Following destemming, the berries are softly pressed and fermentation is completed on the skins at 75°-79°F. Malolactic fermentation occurs in spring. The wine is aged 9-14 months in barriques, small 225L barrels made of French oak, and further matures in the bottle for approximately nine months prior to release.

Color: Ruby red with garnet reflections

Bouquet: Rich and persistent with a balanced amount of oak from the barrels

Taste: Dry, refined with lingering flavors

Serving Suggestions: Serve at a temperature of 66°F or lower. It complements red meat and game very well.
“Ser Gioveto is 80% Sangiovese with small additions of Cabernet Sauvignon and Merlot. It has a deeply saturated ruby color and compelling aromas of ripe fruit, strawberry, rum cake and soft spice. There’s a jammy accent in the bouquet that gives momentum to its rich, velvety mouthfeel.”

“Black currant and plum flavors are intense and vibrant, yet the oak is assertive now. With air this gains suppleness and definition, showing a firm, spicy impression on the finish.”
The Estates in Chianti Classico

Riserva di Fizzano
Locally renowned for the excellent exposure of its vineyards, Fizzano Farm, purchased in 1984, is constituted by a borgo (historic district) dating from the 11th century, and by about 61 hectares of plots, of which 46 are planted to vineyards (Sangiovese, Cabernet Sauvignon, Merlot) and 10 to olive groves. The borgo also plays host to the company’s oil mill, into which all of the olives from the various properties are funneled to produce a high-quality extra-virgin olive oil. The buildings of the borgo have been converted to a delightful Relais where guests may visit.

Roccato
Production Area: Produced with grapes coming exclusively from the Fizzano vineyards in Castellina in Chianti
Grape Varieties: 50% Sangiovese Grosso, 50% Cabernet Sauvignon
Vinification: The vinification of the grapes for production of Roccato (only done in the best vintages) consists of a traditional maceration of the must for 15 days at 86°F. The wine is then matured for 12 months in oak barriques, small 225L barrels made of French oak, and for about a year in the bottle.
Color: Very intense ruby red, tending towards garnet
Bouquet: Full, persistent, with an amount of toasty oak from the barrique aging
Taste: Dry, elegant with a good structure
Serving Suggestions: Serve at a temperature of 64°F. A good accompaniment to meat and game dishes, perfect with hard cheese.
ROCCATO
2006 VINTAGE
90 POINTS

“Offers tar and blackberry aromas, with hints of herbs. Full-bodied, with velvety tannins and a chewy texture. Very ripe and flavorful. A powerful wine.”

Wine Spectator
October 31, 2009
Tenuta Sant’Alfonso Chianti Classico

The Estates in Chianti Classico

Tenuta Sant’Alfonso Estate

Acquired in the same year as Le Macie, this estate is composed of 125 hectares, of which 50 are planted to vineyards (Sangiovese) and 15 to olives. On this estate, Sangiovese plays a leading role. The composition of the soil (richer in clay and with less gravel than others) together with the specific clones of Sangiovese used, favor the optimum maturation of the bunches, with a higher concentration of polyphenols and aromatics. These grapes produce one of the winery’s prestigious Sangiovese single vineyard wines.

Tenuta Sant’Alfonso Chianti Classico

Production Area: This limited production wine is sourced from Rocca delle Macie’s single vineyard, situated in an area that comprises portions of two bordering communes: Castellina (Chianti Classico) and Poggibonsi (Chianti).

Grape Varieties: 100% Sangiovese

Vinification: After careful selection, grapes are gently pressed and the must undergoes traditional vinification. Once fermentation is complete, the wine is aged in French oak barrels for at least 12 months and further refined in the bottle for a year prior to release.

Color: Intense ruby red with garnet reflections

Bouquet: Persistent aromas of ripe red berries and plums

Taste: Well-balanced with forward fruit, smooth tannins and a lengthy finish

Serving Suggestions: Enjoy with red meat entrees, hearty stews and game
“Black currant, violet, black cherry and licorice aromas and flavors take on a salty tang as this red develops on the palate. Ripe and rich, with dense tannins on the long aftertaste.”
The Estates in Maremma

Campomaccione Estate

In 1998, the Zingarelli family, driven by their forward-looking entrepreneurial approach, decided to explore an area where the winemaking tradition has ancient roots – the Maremma. The dry, hilly soils – together with the area’s warm, drought-prone climate – favor the excellent ripening of the grapes, while the sea air is essential for the development of the specific aromatic characteristics that the grapes bring to the wine. This estate gives its name to Morellino di Scansano Campomaccione, Rocca delle Macie’s first wine to come out of the province of Grosseto.

Campomaccione Morellino di Scansano

Production Area: From the prestigious Campomaccione estate in Tuscany’s Grosseto province.

Grape Varieties: 90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot

Vinification: Selected grapes are harvested at the peak of their ripeness and then vinified employing the most advanced technology available. The wine is ready for bottling in the spring immediately following the vintage. Because of the maturity of the grapes, this is an especially smooth wine that retains its depth of fruit over an extended period of time.

Color: Brilliant ruby red

Bouquet: Intense aromas of ripe red fruits

Taste: Smooth, full-bodied with a long lasting finish

Serving Suggestions: This versatile red wine is a splendid companion for spicier dishes, all types of grilled, roasted and barbequed red meats and hearty stews.
CAMPOMACCIONE
MORELLINO DI SCANSANO DOCG
2011 VINTAGE
89 POINTS

“A bright, fruit-driven style, exhibiting cherry and boysenberry flavors tinged with spice. Medium-bodied, with a hint of bitter almond on the finish.”

Wine Spectator

2012 (online)
The Estates in Maremma

Campomaccione Estate

In 1998, the Zingarelli family, driven by their forward-looking entrepreneurial approach, decided to explore an area where the winemaking tradition has ancient roots – the Maremma. The dry, hilly soils – together with the area’s warm, drought-prone climate – favor the excellent ripening of the grapes, while the sea air is essential for the development of the specific aromatic characteristics that the grapes bring to the wine. This estate gives its name to Morellino di Scansano Campomaccione, Rocca delle Macie’s first wine to come out of the province of Grosseto.

Sasyr

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

Grape Varieties: 60% Sangiovese, 40% Syrah

Vinification: Carefully selected ripe grapes, hand harvested. Both 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 6 months. The varieties are then blended and bottled.

Color: Brilliant ruby red

Bouquet: Intense red fruit aromas of ripe cherry, blackberry and raspberry

Taste: A succulent, supple well-structured palate with a silky smooth finish

Serving Suggestions: Versatile complement to red meat, robust vegetarian dishes, pastas and flavorful risottos. Serve cellar temperature.
As the name SASYR suggests, this wine represents a successful blend of Sangiovese (60%) and Syrah that is sensual, spicy, savory and perfect for hearty meat dishes. This vintage shows great quality with ripe fruit tones, leather, tobacco, black olive and a plush, velvety mouthfeel.
The Estates in Maremma

**Casamaria Estate**

In 2003, the winery acquired Casamaria Farm to have a vineyard in the Scansano zone. This 67-hectare farm already had 15 hectares under vine, and was chosen for the planting of the winery’s first Vermentino, to create the second wine produced in this area: Occhio a Vento. This sun-drenched, sea-kissed land has and will reward Rocca delle Macie with fine results, as the company strives to enhance the quality of its products while respecting the gifts of its vineyards.

**Occhio a Vento Vermentino**

**Production Area:** Grapes come exclusively from Rocca delle Macie’s 15-hectare Casamaria estate in Tuscany’s coastal Maremma region.

**Grape Varieties:** 100% Vermentino

**Vinification:** Select ripe grapes undergo cold fermentation in stainless steel tanks, followed by malolactic fermentation. The wine is left to rest on its lees for 2-3 months before bottling to enhance aromatic complexity.

**Color:** Pale straw gold with light green reflections

**Bouquet:** Aromatic and refreshing, with notes of fresh citrus fruit and wild herbs

**Taste:** Flavors of ripe peach and lemon sorbet are accented by intriguing notes of wild herbs, concluding in a lingering finish

**Serving Suggestions:** Perfect as an aperitif or partnered with vegetarian dishes, white meats, seafood and sushi.
Occhio a Vento, which means “eye to the wind,” is an affordable, easy-drinking Vermentino that shows very crisp aromas of cut grass, kiwi, citrus, green apple and peach. There’s a nice touch of mineral dryness on the finish.”
Marketing & Promotional Materials
Great Scores!
More Great Scores
Marketing Materials

Brochure

RdM Wine Bag
• Telescopic handle
• Durable nylon
• Holds 12 bottles

Premium Fleece Pullover
• Quarter zip with fashion zipper pull
• Ribbed collar and cuffs
• Nylon lined pockets

Logo’d stainless steel crumber

Case Cards

The Estates of Rocca delle Macie

THE ZINGARELLI SOCIETY FAMILY

Our Wine, Our Universe, Our Passion: The Secret to Our Harmony

Rocca delle Macie
Handcrafted Wines from Five Distinct Estates

Premium Fleece Pullover

Logo’d stainless steel crumber

Brochure

RdM Wine Bag

Case Cards