Rocca delle Macìe
Hand Crafted Wines From Five Distinct Estates

TENUTA SANT' ALFONSO

COUNTRY	Italy	APPELLATION	Chianti Classico DOCG
REGION	Chianti	NOTABLE	Vegan Gluten Free
GRAPES	100% Sangiovese		

DESCRIPTION

The late Italo Zingarelli, a former boxer and producer of spaghetti westerns, bought Rocca delle Macìe 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 Macìe has become one of Tuscany's greatest wine estates, employing organic fertilization, careful pruning, small oak barriques for aging, and harvesting by hand.

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 a minimum of 12 months and rests an additional one year in bottle prior to release.

COLOR

Intense ruby red with garnet reflections

NOSE

Persistent aromas of ripe, red berries and plums

PALATE

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

ANALYSIS

Alcohol: 13.5%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Enjoy with red meat dishes, hearty stews and game.

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