



## CHIANTI CLASSICO

**COUNTRY** Italy

**REGION** Chianti

**GRAPES** 95% Sangiovese, 5% Merlot

**APPELLATION** Chianti Classico DOCG

**WINEMAKER** Luca Francioni



### BACKGROUND

For well over 40 years, the Zingarelli family has dedicated themselves to crafting the finest wines, providing meticulous attention to the vineyards and championing Chianti Classico DOC. Established in 1973 by acclaimed Italian film producer Italo Zingarelli, Rocca delle Macie totals 600 hectares (1,500 acres) across six estates in Tuscany. Led today by Italo's son Sergio, his wife Daniela and two children, Rocca delle Macie is one of Tuscany's leading wine estates.

### DESCRIPTION

**COLOR:** Bright ruby red

**NOSE:** Intense, mature fruit aromas

**TASTE:** Rich, well structured, berry fruit flavors

### 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.

### ANALYSIS

Alcohol: 12.5%

### SERVING SUGGESTIONS

Serve at room temperature, not less 64°F. This wine is particularly well suited to meat and first courses.

### BOTTLE SIZES

750 ml, 375 ml, 1.5 L, 5.0 L



**Vegan**



**Gluten Free**