



## RISERVA DI FIZZANO GRAN SELEZIONE



**COUNTRY** Italy

**REGION** Chianti

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

**APPELLATION** Chianti Classico Gran Selezione 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. Riserva di Fizzano is classified Chianti Classico Gran Selezione, the top tier of Chianti Classico wines in terms of production and aging parameters. To be classified Gran Selezione, grapes must be estate-grown and estate-bottled and the wine must be aged a minimum of 30 months. Rocca delle Macie is one of the few wineries in Tuscany to put a Gran Selezione at the very top of their quality pyramid, versus an IGT / Super Tuscan selection. The winery is a strong advocate for the terroir of Chianti Classico and the Sangiovese grape. Sergio, a two-time president of the Chianti Classico Growers Consortium, continues to be one of the DOCG's strongest proponents.

### DESCRIPTION

**COLOR:** Intense ruby red

**NOSE:** Intense with hints of wild berries and well-balanced spice

**TASTE:** Warm with ripe red fruit aromas and a long finish

### VINIFICATION

After fermentation the majority of the wine matures in 35hl French oak barrels, with a small amount aging in 225-liter barriques. After the blending, the wine rests in the bottle for one year.

### ANALYSIS

Alcohol: 13.5%

### SERVING SUGGESTIONS

Compliments red meat dishes, roasts, game and aged cheeses

### BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**