



ROCCATO

COUNTRY Italy

REGION Chianti

GRAPES 50% Sangiovese Grosso,
50% Cabernet Sauvignon

APPELLATION Tuscany IGT

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: Very intense ruby red, tending towards garnet

NOSE: Full, persistent, with attractive toasty oak notes from the barrique aging

TASTE: Dry, elegant with a good structure

VINIFICATION

Only produced in the best vintages, Cabernet & Sangiovese grapes are vinified and aged separately. A 15 day traditional maceration is followed by 9-13 months maturation in French oak barriques. After blending, the wine ages an additional 3 months in 35hl barrels and one year in bottle prior to release.

ANALYSIS

Alcohol: 13.5%

SERVING SUGGESTIONS

A good accompaniment to meat, game and hard cheeses. Serve at 64°F.

BOTTLE SIZES

750 ml, 1.5 L



Vegan



Gluten Free