



## SERGIO ZINGARELLI CHIANTI CLASSICO GRAN SELEZIONE



**COUNTRY** Italy

**APPELLATION** Chianti Classico Gran Selezione DOCG

**REGION** Chianti

**WINEMAKER** Luca Francioni

**GRAPES** 90% Sangiovese, 10% Colorino

### 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. This wine encapsulates the very best of the Chianti Classico DOCG and its vineyards by selecting only indigenous varieties of the DOCG to best express the regions terroir. 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:** Deep ruby red

**NOSE:** Intense, persistent red fruit with touches of spice

**TASTE:** Warm, velvety and well-balanced with ripe red fruit flavors and a long finish

### VINIFICATION

Hand harvested grapes are selected from Rocca delle Macie's best vineyard site in Castellina in Chianti. Following fermentation, the wine is aged for 18 months in French oak barriques and refines an additional one year in bottle prior to release.

### ANALYSIS

Alcohol: 13.5%

### SERVING SUGGESTIONS

Compliments red meat dishes, roasts, game and aged cheeses

### BOTTLE SIZES

750 ml



 **Gluten Free**