Rocca delle Macìe
Hand Crafted Wines From Five Distinct Estates

RISERVA DI FIZZANO GRAN SELEZIONE

COUNTRY Italy

REGION Chianti

GRAPES 93% Sangiovese, 5% Colorino

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 Macìe 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 Macìe 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 Macìe 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**