



CHIANTI CLASSICO RISERVA

COUNTRY Italy

APPELLATION Chianti Classico DOCG

REGION Chianti

WINEMAKER Luca Francioni

GRAPES 90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot



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: Ruby red tending towards garnet

NOSE: Rich, intense and complex notes of cherry, plum and spice

TASTE: Dry, soft, gently tannic with good structure

VINIFICATION

After careful selection, the grapes from Rocca delle Macie estates are vinified in the traditional method of Chianti Classico.

ANALYSIS

Alcohol: 13.5%

SERVING SUGGESTIONS

Decant one hour before serving. Serve at a temperature of 64°-68°F. Pairs well with red meat, roasts and game.

BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**