



ROCCATO

COUNTRY	Italy	APPELLATION	Tuscany IGT
REGION	Tuscany	WINEMAKER	Luca Francioni
GRAPES	100% Cabernet Sauvignon		



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: Deep ruby red with garnet reflections

NOSE: A rich, persistent bouquet with hints of red berries & spices like cocoa, vanilla and coffee

TASTE: Warm & well-balanced, with consistent tannins that support a long finish

VINIFICATION

Grapes are hand selected from the Le Macie estate in Castellina in Chianti. After alcoholic fermentation & malolactic fermentation in concrete vats, the wine is aged 18 months in French barriques (50% new oak), followed by at least 20 months in bottle.

ANALYSIS

Alcohol: 14.0% TA: 5.40 pH: 3.65 RS: <2 g/L

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**