Rocca delle Macìe
Hand Crafted Wines From Five Distinct Estates

CHIANTI CLASSICO DOCG

COUNTRY	Italy	**APPELLATION**	Chianti Classico DOCG
REGION	Chianti	**WINEMAKER**	Luca Francioni
GRAPES	95% Sangiovese, 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 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.

DESCRIPTION

COLOR: Bright ruby red
NOSE: Intense and persistent with hints of wild berries
TASTE: Savory and full-bodied with rich, well structured berry fruit flavors

VINIFICATION

Vinification is obtained through maceration of the must (with the skins) for 12-14 days with short and frequent "pumping over" to extract color.

ANALYSIS

Alcohol: 13.60% TA: 5.50 g/l pH: 3.60 RS: 1.30 g/L

SERVING SUGGESTIONS

Serve at room temperature, not less 64°F. This wine is particularly well suited to meat, pastas and first courses.

BOTTLE SIZES

750 ml, 375 ml, 1.5 L, 5.0 L

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