



SER GIOVETO

COUNTRY Italy

REGION Chianti

GRAPES 100% Sangiovese

APPELLATION Chianti Classico
Riserva 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 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. Ser Gioveto was first created in 1985 by Italo as a tribute to his son Sergio, who began working alongside him at the winery that same year; the name of the wine is also a reference to the archaic name of Sangiovese, the main grape chosen for the wine. The 2015 harvest is, for the first time, under the Chianti Classico Riserva appellation, and produced with 100% Sangiovese from a single vineyard.

DESCRIPTION

COLOR: Ruby red with garnet reflections

NOSE: Rich and persistent, with a balanced amount of oak from the barrel aging

TASTE: A well balanced wine, dry and refined, with good structure and a long finish

VINIFICATION

Hand-selected berries undergo 8-10 days of alcoholic fermentation in stainless steel vats, with 10-15 days of skin maceration. The wine ages an additional 20-24 months in French oak barrels followed by one year in bottle.

ANALYSIS

Alcohol: 14.55% TA: 5.30 g/L pH: 3.70 RS: 1.65 g/L

SERVING SUGGESTIONS

Pairs well with red meat and game dishes. Serve at a temperature of 66°F or lower.

BOTTLE SIZES

750 ml, 1.5 L



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Vegan



Gluten Free