



Rocca delle Macie



ROCCATO

Toscana IGT

Grape varieties

Sangiovese 50%, Cabernet Sauvignon 50%

Production Technique

The grapes are painstakingly selected by hand before being vinified separately and then left to mature in French oak barriques for between 9 and 13 months.

The two varieties are kept separated through the all process and once blended, the wine is aged for a further three months in 35 hl barrels, followed by another year in the bottle.

Wine description

Color: deep ruby red with garnet reflections.

Nose: rich in bouquet and persistent, with hints of red berries and spices like cocoa, vanilla and coffee.

Taste: warm and well-balanced, with a consistent structure of tannins which support the long finish of the wine.

Winemaker's recommendations

Meeting all the criteria for successful long-term ageing, it pairs structured sauces, red meats, game dishes and dry cheeses.

Serve at 18/20 °C.

ABV: 13,5%



750 ml, 1,5 litri



3 litri