



Rocca delle Macie

FAMIGLIA ZINGARELLI



SASYR TOSCANA IGT

Grape varieties

Sangiovese 60%, Syrah 40%

Production Technique

This wine is made with carefully selected and ripened grapes, grown mostly in the Maremma vineyards. The latest controlled fermentation techniques used to produce this wine help to preserve the intense colour and the primarily aromas coming from the grapes. About 15% of the Sangiovese ages in small French oak barrels for about six months.

Wine description

Color: intense ruby red .

Bouquet :very intense and complex, with fruity aromas of cherry, blackberry and raspberry.

Taste: smooth with a good structure, it has a pleasant freshness and a long persistent aromatic finish.

Winemaker's recommendations

Very versatile wine, it combines well with many different courses based on meats and cheeses.

It is a very pleasant wine also drunk by itself.

Serve at 16/18 °C.

ROCCA DELLE MACIE

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