



# ROCCA DELLE MACIE

## Riserva di Fizzano Chianti Classico Gran Selezione DOCG

[www.roccadellemacie.com](http://www.roccadellemacie.com)

VARIETALS	95% Sangiovese, 5% Merlot	
VINTAGE	2013	
REGION	Chianti Classico, Tuscany, Italy	
TECHNICAL DATA	Alcohol 13.5%	Total acidity 5.15g/l
	Residual sugar 1.5 g/l	pH 3.70
APPEARANCE	Intense ruby red color.	
NOSE	The nose is elegant, intense and very fine with hints of berries and a spice that is well integrated into the olfactory spectrum.	
PALATE	In the mouth has warm notes with aromas of ripe red fruit that pervade the palate, savory and with good freshness as well as a good persistence.	
AGEING	The wine matures for about 2 years in 35 hl and 225 l French oak barrels for few months. Further refinement of 1 year in bottle.	
PAIRING	It goes very well with red meat dishes with a particular eye for roasts. Try it also with game with important taste, like wild boar.	
READINESS FOR DRINKING	Drink 2018-2026	
RATINGS	95pts <b>Decanter</b> 92pts <b>Wine Spectator</b>	93pts <b>JAMES SUCKLING.COM</b> 91pts <b>WINE ENTHUSIAST</b> 3 Glasses <b>GAMBERO ROSSO</b>
ORDER CODE	IT200	