





ROCCA DELLE MACIE

Famiglia Zingarelli Chianti Classico DOCG

www.roccadellemacie.com

VARIETALS	95% Sangiovese, 5% Merlot
VINTAGE	2021
REGION	Chianti Classico, Tuscany, Italy
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Lively ruby red in the glass, full of light.
NOSE	The typically varietal fruity notes prevail on the nose, of ripe red fruits, violets, and hints of cherry. Undergrowth, black pepper and light toasted hints complete the picture.
PALATE	On the palate it is pleasantly structured and warm, with a persistent aromatic finish. The tannins are fine and never intrusive.
AGEING	Following the alcoholic and malolactic fermentation, the wine is then aged in Slavonian or French oak barrels for a period of 6 to 10 months and refined further in the bottle.
PAIRING	It stands out in pairings with meat first courses, ideally a classically cooked meat ragù, noble poultry or grilled red meat.
READINESS FOR DRINKING	Drink now through 2030.
RATINGS	91pts JAMESSUCKLING.COM 5 Stars Wines  3.8 
ORDER CODE	IT198

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