



ROCCA DELLE MACIE VERNACCIA DI SAN GIMIGNANO

The late Italo Zingarelli, a highly-acclaimed Italian film producer best known for his classic spaghetti westerns, purchased Rocca delle Macie properties in Castellina in Chianti in 1973 and thus embarked on a career as one of Chianti Classico's more unlikely wine producers. Thanks to his dedication and passion and that of his son Sergio, who now oversees the property, Rocca delle Macie has become one of Tuscany's leading wine estates.



PRODUCTION AREA

Country: Italy

Region: Tuscany

Appellation: Vernaccia di San Gimignano DOCG

Produced with carefully selected grapes from the restricted zone of cultivation for Vernaccia vineyards, in the area of San Gimignano, province of Siena.

GRAPE VARIETIES

100% Vernaccia

PRODUCTION TECHNIQUES

Fermentation and vinification occur in cellars in the production area using the most up-to-date techniques. Fermentation takes place at low, controlled temperatures and the wine is then bottled after a microfiltration in the Rocca delle Macie cellar.

DESCRIPTION

Color: Pale with characteristic gold reflections

Aroma: Persistent, fruity and rich

Taste: Dry, fresh, with a persistent aftertaste

AGING CAPACITY

Stored in a cool dark place, this wine will keep for more than three years.

ANALYSIS

Alc.: 11.5%

SERVING SUGGESTIONS

At its best with fish and light meat dishes; excellent on its own and as an aperitif. Serve slightly chilled.

BOTTLE SIZES

750 ml

