



## ROCCA DELLE MACIE CHIANTI CLASSICO

*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: Chianti Classico DOCG

Produced with grapes from estates situated in the heart of the historical zone of Chianti Classico.

### GRAPE VARIETIES

95% Sangiovese, 5% Merlot

### PRODUCTION TECHNIQUES

Vinification is obtained through maceration of the must (with the skins) for 8-10 days with short and frequent "pumping over" to extract color. On completion of the alcoholic and malolactic fermentation the wine undergoes maturation in oak barrels for at least 6 months.

### DESCRIPTION

Color: Bright ruby red  
Aroma: Intense, mature fruit aromas  
Taste: Rich, well structured, berry fruit flavors

### AGING POTENTIAL

It will keep for at least 5-6 years, if laid down in a cool dark cellar.

### SERVING SUGGESTIONS

Serve at room temperature, not less 64°F. This wine is particularly well suited to meat and first courses.

### BOTTLE SIZES

375 ml, 750 ml, 1.5 L, 5.0 L

