



## ROCCA DELLE MACIE RISERVA DI FIZZANO

*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.*

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### PRODUCTION AREA

Country: Italy  
Region: Tuscany  
Appellation: Chianti Classico DOCG

Produced with grapes exclusively from the Fizzano vineyard, the property of Rocca delle Macie.

### GRAPE VARIETIES

85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot

### PRODUCTION TECHNIQUES

The grapes destined for the Riserva di Fizzano are carefully selected at the optimum moment of the vintage and the vinification of this riserva only happens in exceptional years. After the traditional fermentation the wine is matured in French oak barrels for over two years, then bottled and refined for almost a year before being released.

### DESCRIPTION

Color: Ruby red tending towards garnet  
Aroma: Intense but delicate, moderately spicy with great finesse  
Taste: Full-bodied, with rich berry fruit flavors and a backbone of tannin

### AGING POTENTIAL

This wine has what it takes to age for up to 20 years.

### SERVING SUGGESTIONS

This bottle should be opened in advance and allowed to breathe, or preferably, decanted. It is a wine to be classified as "de meditazione," and particularly complements red meat, roast and game dishes.

### BOTTLE SIZES

750 ml, 1.5 L

