



# ROCCA DELLE MACIÈ

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## Famiglia Zingarelli

### Chianti Classico Riserva DOCG

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

VARIETALS	90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot
VINTAGE	2013
REGION	Chianti Classico, Tuscany, Italy
TECHNICAL DATA	Alcohol 14% Residual sugar 3.25 g/l Total acidity 5.10 g/l
APPEARANCE	Ruby red, becoming garnet with age.
NOSE	Ample, intense and refined, with excellent variety of aromas.
PALATE	Warm, robust, elegant with a persistent aroma.
AGEING	The wine ages in French oak barrels for two years and is then refined further in the bottle, for a minimum of three months.
PAIRING	This wine is particularly suited for red meats, roasts, wild game and dry cheeses.
READINESS FOR DRINKING	Perfect to drink now. The bottle should be uncorked as early as an hour before serving or decanted for a few minutes before being drunk.
RATINGS	91pts <b>JAMESSUCKLING.COM</b> 7
ORDER CODE	IT199