

# ROCCA DELLE MACIÈ

## Famiglia Zingarelli Chianti Classico DOCG

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



|                        |   |
|------------------------|---|
| VARIETALS              | 95% Sangiovese, 5% Merlot   |
| VINTAGE                | 2017  |
| REGION                 | Chianti Classico, Tuscany, Italy  |
| TECHNICAL DATA         | Alcohol 13,5%<br>Residual sugar 3 g/l<br>Total acidity 5.41 g/l   |
| APPEARANCE             | Bright ruby color.  |
| NOSE                   | On the nose predominant notes of raspberry and wild strawberry with spicy background.   |
| PALATE                 | On the palate balance and body prevail with refined and soft tannin. Good freshness and persistence.  |
| 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                | An exceptional match to all meats and pastas, and traditional Tuscan dishes such as “Ribollita” and “Trippa alla Fiorentina”.   |
| READINESS FOR DRINKING | Drink now through 2024.   |
| RATINGS                | 91pts <b>JAMES SUCKLING.COM</b>   |
| ORDER CODE             | IT198   |