



ROCCA DELLE MACIÈ

Famiglia Zingarelli

Chianti Classico Riserva DOCG

www.roccadellemacie.com

VARIETALS	90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot
VINTAGE	2016
REGION	Chianti Classico, Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Residual sugar 3.25 g/l Total acidity 5.10 g/l
APPEARANCE	Ruby red, becoming garnet with age.
NOSE	The nose begins with evident fruity hints and a pleasant spiciness to complete it. Excellent finesse as well as intensity.
PALATE	The sip is full, rich with fruit aromas that emerge clearly. Good freshness and flavor. Fine and well integrated tannins. Persistent.
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.
RATINGS	93pts Wine Spectator 3 Glasses GAMBERO ROSSO
ORDER CODE	IT199