

## **ROCCA DELLE MACIE**

### **2011 Chianti Classico Gran Selezione Sergio Zingarelli - 6pk**

#### **Grape varieties**

Sangiovese 90%, Colorino 10%

To produce the Gran Selezione we chose the most typical indigenous varieties of the Chianti Classico zone which in this wine express the best of their potential and of the terroir where they come from.

#### **Production Technique**

The grapes for this wine are selected by hand within the best vineyard of Le Macie estate in Castellina in Chianti. After 10 days of alcoholic fermentation, the must goes through 15 days maceration, and then the wine is transferred into wooden barrels for the malolactic fermentation.

Aging: French barriques from Tronçais region for about 18 months.  
The wine refines for another year in the bottle before being released.

#### **Wine description**

Color: deep ruby red

Nose: fruity, intense and with a long persistency and a touch of spices

Taste: warm and velvety with a very good balance

#### **Winemaker's recommendations**

This wine is particularly suited for red meat dishes, game and hard cheeses but it can be enjoyed by itself to better appreciate its qualities.

ABV: 13,5% vol.

**SEE REVIEWS ON NEXT PAGE**

## **Rocca delle Macie**

### **Chianti Classico Gran Selezione Sergio Zingarelli 2011 - 6pk**

#### **Rated 95, James Suckling**

*"Very dried strawberry and light plum aromas with hints of roses. Full body, round and rich tannins and a beautiful texture. Excellent depth and length. A wine with so much to offer. Drink or hold."*

#### **Rated 92, Harry Hertscheg, Quench.me, September 2015**

*"Deep ruby colour. Intense nose with forest floor and vanilla spice. Flesh acidity, juicy texture and dry, fine tannins add up to a well-balanced, velvety palate. Long, savoury finish with lingering mineral notes. Delicious with venison in an espresso-chocolate-cherry sauce."*