

ROCCA DELLE MACIE **2013 Le Tavolelle Chianti Classico Riserva**

Grape varieties

Sangiovese 90%, Cabernet Sauvignon 5%, Merlot 5%

Production Technique

Following careful selection, the grapes are vinified according to traditional Chianti Classico methods. The wine ages in French oak barrels for two years and is then refined further in the bottle, for a minimum of three months.

Wine description

Color: ruby red, becoming garnet with age.

Nose: ample, intense and refined, with excellent variety of aromas.

Taste: warm, robust, elegant with a persistent aroma.

Winemaker's recommendations

The bottle should be uncorked as early as an hour before serving or decanted for a few minutes before being drunk. It should be served at a temperature of 18/20°C.

This wine is particularly suited for red meats, roasts, wild game and dry cheeses.

ABV 13,5%