

ROCCA DELLE MACIE **2016 Tenuta Sant'Alfonso Chianti Classico**

Grape varieties

Sangiovese 100%

Production Technique

Chianti Classico Tenuta Sant'Alfonso is fermented using the most advanced techniques to preserve the grapes' natural concentration, and is subsequently transferred to French oak barrels with a capacity of 35 hectoliters, where it ages for around one year. Follows a period in the bottle before being released.

Wine description

Color: intense ruby red.

Nose: intense and rich nose, with a pronounced sensation of ripe red fruit and spices.

Taste: warm, smooth and with a good structure. Great smoothness with a good balance of tannins.

Winemaker's recommendations

Although not classed as a Riserva, with its immensely refined organoleptic qualities, generous body and extensive ageability, it has the characteristics to be a great companion of full flavored entrees such as roasts and game.

Stored properly it can age for 5/6 years.

Serve at 18/20 °C.

ABV: 13,5%

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Rocca Delle Macie Chianti Classico Tenuta Sant'Alfonso 2016

Rated 91, Bruce Sanderson, Wine Spectator, October 31, 2018

"A modern style, driven by cherry and berry fruit, vanilla and milk chocolate flavors. Firm and tightening up, with plenty of grip and leafy elements on the back end. Best from 2022 through 2033. 3,750 cases made."