



Rocca delle Macie

VERNAIOLO

Toscana

Indicazione Geografica Tipica

Vineyard

Produced with grapes from vineyards located in Tuscany's historic Chianti region.

Grape varieties

Sangiovese 85%, Canaiolo 10%, Merlot 5%.

Vinification

Following careful grape selection and maceration of the must over the grape skins for at least ten days, an advanced constant temperature fermentation technique is applied, yielding a pleasant, full bodied wine that keeps its distinctive fruitiness for an extensive period of time.

Wine description

Color: lively ruby red.

Nose: savory and fruity with traces of ripe red fruit.

Palate: fresh, balanced and full bodied.

Aging

It can be stored for 3 years or more.

Winemaker's recommendations

Serve at a temperature of 61°/64°F.

A wine to match with every course, it is particularly suited for meats and pastas.

ABV: 12,5%



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IL NOSTRO VINO. STORIA DI UNA PASSIONE.