



## Rocca delle Macie



### SER GIOVETO

Toscana IGT

#### Grape varieties

Sangiovese 80%, Cabernet Sauvignon e Merlot 20%

#### Production Technique

The wine, after temperature controlled fermentation, is firstly aged in 225-liter French oak barriques for between 9 and 14 months, and then transferred to the bottle in which it matures for another 9 months, before being released onto the market.

#### Wine description

Color: intense ruby red with garnet reflections.  
Nose: intense and persistent with hints of small red berries, jam and spices released by the oak giving sweet notes to the bouquet.

Taste: wine with good structure, well-balanced and with long-finish.

#### Winemaker's recommendations

Meeting all the criteria for successful long-term ageing, it pairs structured sauces, read meats, game dishes and dry cheeses.

Serve at 18/20 °C.

ABV: 13,5%



750 ml, 1,5 litri

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