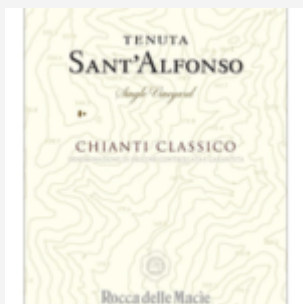


## Rocca delle Macie Sant'Alfonso Chianti Classico Italy 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Rebecca Fineman, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2018  
**GRAPE** Sangiovese/Blend  
**GEOGRAPHY** Europe  
**COUNTRY** Italy  
**LARGER REGION** Tuscany  
**SMALLER REGION** Chianti  
**CLASSIFICATION** No

### Rationale

Tuscany's celebrated Chianti region was officially demarcated in 1716 by the Grand Duke Cosimo III de' Medici who bestowed this recognition specifically on the heart of this sizable zone- now known as Chianti Classico. Today, the production zones of Chianti fall around Florence in the north, Siena in the south, Arezzo in the east, and Pisa in the west. In recognition of its supremacy, the Italian government created the Chianti Denominazione di Origine Controllata (DOC) in 1967, which included Chianti Classico. It earned Denominazione di Origine Controllata e Garantita (DOCG) status in 1984, Italy's uppermost level of wine classification. Finally, in 1996, Chianti Classico separated from the Chianti DOCG and became its own DOCG. Chianti's prominence is rooted in her indigenous Sangiovese grape which in Classico is often bottled alone as opposed to being blended (as it can be legally with other native grapes).

In Chianti, the Sangiovese grape displays ample acidity, and signature flavors of black and red cherry along with accents of flowers, herbs, spice, and earth. The tannins increase with quality, as does its structure and body, which can range from light to medium.

Rocca delle Macie was established in 1973 when Italo Zingarelli (a movie producer of the celebrated Ettore Scola's "We All Loved Each Other So Much") fulfilled his lifelong dream by acquiring the 'Le Macie' estate in order to create a winery in the heart of the Chianti Classico zone. This estate extended across 230 acres, of which only two were under vine. Today, excellent red wines come from Rocca's four estates in Castellina in Chianti: Le Macie, Riserva di Fizzano, Sant'Alfonso, and Le Tavole. This limited production wine is sourced from Rocca delle Macie's single Tenuta Sant'Alfonso vineyard.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Garnet  
**RIM VARIATION** Pink  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** High  
**TANNIN** Med+  
**TEXTURE** Lean / Tart  
**FINISH** Med+  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Cherry / Red Tomato • Red / Sour Cherry • Cranberry • Pomegranate *Condition: Fresh, Ripe*  
**BLACK FRUIT** Blackberry • Black Plum • Black Raspberry • Black Fig *Condition: Fresh, Ripe*  
**CITRUS FRUIT** Orange *Condition: Raisinated / Dried Part: Peel / Zest*  
**FLORAL** Rose • Violet *Condition: Fresh, Dried*  
**GREEN VEGETABLE** Arugula • Caper  
**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Olive (Black) • Tomatoes / Sun-Dried • Tomato Leaf  
**HERBAL** Sage • Oregano • Chicory  
**OTHER SPICES** Licorice (Black) • Licorice (Red) • Paprika / Pimenton • Mustard / Seed  
**ORGANIC EARTH** Truffle / Mushrooms • Turned Dirt / Potting Soil • Dust  
**INORGANIC EARTH** Mineral / Rock  
**ANIMAL** Leather  
**OAK AGING** Yes *Oak Intensity: Low*  
**OAK INFLUENCE** Blended Oak  
**OXIDATION/NUTTINESS** Pistachio • Almond / Marzipan  
**CHEMICAL COMPOUNDS** Volatile Acidity