



# ROCCA DI MONTEGROSSI

Chianti Classico DOCG

**Vintage**

2015

**Alcohol level**

14.37 %

**Grape variety**

90% Sangiovese – 6% Canaiolo – 4% Colorino

**Total acidity**

5.80 g/l

**Number of bottles produced**

48,000 of 0,750 lt. – 4,662 of 0,375 lt.

**Volatile acidity**

0.46 g/l

**Date of harvest**

Sangiovese: from September 17<sup>th</sup> to October 10<sup>th</sup>

Canaiolo: October 25<sup>th</sup>

Colorino: September 24<sup>th</sup>

**pH**

3.32

**Period of fermentation**

3 weeks

**Residual sugar**

1.53 g/l

**Temperature of fermentation**

28° C

**Total dry extract**

29.30 g/l

**Ageing**

15 months in Allier oak vats from 54 to 56 Hl.

**Free sulfur dioxide**

23 mg/l

**Date of bottling**

February 8<sup>th</sup>-16<sup>th</sup> 2017

**Total sulfur dioxide**

75 mg/l

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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