



ROCCA DI MONTEGROSSI

Chianti Classico DOCG

Vintage

2016

Alcohol level

13.95 %

Grape variety

88% Sangiovese – 8% Canaiolo – 4% Colorino

Total acidity

5.70 g/l

Number of bottles produced

51,401 of 0,750 lt. – 5,662 of 0,375 lt.

Volatile acidity

0.45 g/l l

Date of harvest

Sangiovese: from September 12th to October 1st

Canaiolo: September 30th

Colorino: September 15th and September 27th

pH

3.39

Period of fermentation

3 weeks

Residual sugar

0.22 g/l

Temperature of fermentation

28° C

Total dry extract

30.30 g/l

Ageing

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

Free sulfur dioxide

14 mg/l

Date of bottling

November 23rd-30th 2017

Total sulfur dioxide

62 mg/l

CERTIFIED ORGANIC

**Rocca di Montegrossi**

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