

# ROCCA DI MONTEGROSSI



Vigneto San Marcellino  
Chianti Classico DOCG  
Gran Selezione

**Vintage**  
2012

**Grape variety**  
96.8% Sangiovese – 3.2% Pugnitello

**Bottles produced**  
8,428 of 0.750 lt. – 300 Magnum of 1.5 lt.

**Date of harvest**  
Sangiovese: October 6<sup>th</sup>-8<sup>th</sup>  
Pugnitello: October 10<sup>th</sup>

**Fermentation**  
Pugnitello: 20 days plus 20 days of maceration  
Sangiovese: 21 days plus 30 days of maceration

**Temperature of fermentation**  
26° C

**Ageing**  
27 months in barriques (86.5%) and tonneaux (13.5%) of Allier oak (15% of new wood, 15.5% of 3 years and 69.5% of 4 years)

**Date of bottling**  
May 21<sup>st</sup> 2015

**Refining in bottle in the estate's cellar before releasing**  
24 months at least

**Alcohol level**  
13.96 %

**Total acidity**  
5.71 g/l

**Volatile acidity**  
0.43 g/l

**pH**  
3.33

**Residual sugar**  
2.68 g/l

**Total dry extract**  
30.10 g/l

**Free sulfur dioxide**  
17 mg/l

**Total sulfur dioxide**  
71 mg/l

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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