



# ROCCA DI MONTEGROSSI

Vin Santo  
Chianti Classico DOC

**Vintage**  
2007

**Alcohol**  
13.88 %

**Grape variety**  
100% Malvasia Bianca di Toscana

**Total acidity**  
4.80 g/l

**Bottles produced**  
1,743 of 0.375 lt.

**Volatile acidity**  
0.74 g/l

**Date of harvest**  
Last week of September = Total 9000 kilos of grape

**pH**  
3.80

**Period of drying**  
Almost 2 months hanged on vertical nets.  
The grapes were pressed last week of  
November. Total 1000 litres of must

**Residual sugar**  
388.60 g/l

**Fermentation and ageing**  
7 years and 5 months in small barrels (*caratelli*)  
each made of oak, mulberry and cherry wood

**Total dry extract**  
416.60

**Date of bottling**  
August 3<sup>rd</sup> 2015

**Free sulfur dioxide**  
15 mg/l

**Refining in bottle in the estate's cellar**  
18 months

**Total sulfur dioxide**  
73 mg/l

## IN CONVERSION TO ORGANIC

### Rocca di Montegrossi

Località Monti in Chianti - San Marcellino - 53013 Gaiole in Chianti, Siena, Italia - tel. 0577 747977 - fax 0577 747836 - [www.roccadimontegrossi.it](http://www.roccadimontegrossi.it)

