



# 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 12<sup>th</sup> to October 1<sup>st</sup>

Canaiolo: September 30<sup>th</sup>

Colorino: September 15<sup>th</sup> and September 27<sup>th</sup>

**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 23<sup>rd</sup>-30<sup>th</sup> 2017

**Total sulfur dioxide**

62 mg/l

**CERTIFIED ORGANIC**

**Rocca di Montegrossi**

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