



# ROCCA DI MONTEGROSSI

Geremia IGT Toscana

## Vintage

2015

## Alcohol

14.85 %

## Grape variety

85% Merlot - 15% Cabernet Sauvignon

## Total acidity

5.70 g/l

## Bottles produced

14.409 of 0.750 lt. - 206 of 1.5 lt. - 35 of 3 lt.

## Volatile acidity

0.63 g/l

## Date of vintage

Merlot: September 18-19<sup>th</sup>

Cabernet Sauvignon: September 30<sup>th</sup>

## pH

3.36

## Fermentation

Merlot: 20 days plus 12 days of maceration

Cabernet: 21 days plus 10 days of maceration

## Residual sugar

1.65 g/l

## Temperature of fermentation

26°C

## Total dry extract

32.20 g/l

## Ageing

24 months in barriques (70%) and tonneaux (30%) of Allier oak: 26% first passage, 18% second passage, 18% third passage and 38% fourth passage.

## Free sulfur dioxide

20 mg/l

## Total sulfur dioxide

56 mg/l

## Date of bottling

13<sup>th</sup> December 2017

## Refining in bottle in the estate's cellar

15 months

**CERTIFIED 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)