

# ROCCA DI MONTEGROSSI



Vigneto San Marcellino  
Chianti Classico DOCG  
Gran Selezione

**Vintage**  
2014

**Grape variety**  
90% Sangiovese – 10% Pignitello

**Bottles produced**  
7,237 of 0.750 lt. – 105 of 1.5 lt. – 10 of 3 lt.

**Date of harvest**  
Sangiovese: October 3-4-5-6<sup>th</sup>  
Pignitello: October 7<sup>th</sup>

**Fermentation**  
Pignitello: 22 days plus 30 days of maceration  
Sangiovese: 24 days plus 30 days of maceration

**Temperature of fermentation**  
26° C

**Ageing**  
24 months in barriques (70%) and tonneaux (30%) of Allier oak (25% of new wood, 20% of 3 years and 55% of 4 years)

**Date of bottling**  
February 15<sup>th</sup> 2017

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

**Alcohol level**  
14.95 %

**Total acidity**  
6.70 g/l

**Volatile acidity**  
0.62 g/l

**pH**  
3.17

**Residual sugar**  
1.40 g/l

**Total dry extract**  
31.30 g/l

**Free sulfur dioxide**  
12 mg/l

**Total sulfur dioxide**  
44 mg/l

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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