

ROCCA DI MONTEGROSSI



Vigneto San Marcellino
Chianti Classico DOCG
Gran Selezione

Vintage

2015

Alcohol level

14.95 %

Grape variety

94% Sangiovese – 6% Pignitello

Total acidity

5.90 g/l

Bottles produced

16,540 of 0.750 lt. – 250 of 1.5 lt. – 48 of 3 lt.

Volatile acidity

0.61 g/l

Date of harvest

Sangiovese: September 28-29-30th

Pignitello: October 5-7th

pH

3.40

Fermentation

Pignitello: 15 days plus 20 days of maceration

Sangiovese: 16 days plus 23 days of maceration

Residual sugar

0.90 g/l

Temperature of fermentation

26° C

Total dry extract

31.50 g/l

Ageing

24 months in barriques (35%) and tonneaux (65%) of Allier oak (15% of new wood, 20% of 2 years, 25% of 3 years and 60% of 4 years)

Free sulfur dioxide

12 mg/l

Date of bottling

november 20th 2017

Total sulfur dioxide

70 mg/l

**Refining in bottle in the estate's cellar
before releasing**

24 months at least

CERTIFIED ORGANIC

**Rocca di Montegrossi**

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