



ROCCA DI MONTEGROSSI

Vin Santo
Chianti Classico DOC

Vintage
2007

Grape variety
100% Malvasia Bianca di Toscana

Bottles produced
1,743 of 0.375 lt.

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

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

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

Date of bottling
August 3rd 2015

Refining in bottle in the estate's cellar
18 months

Alcohol
13.88 %

Total acidity
4.80 g/l

Volatile acidity
0.74 g/l

pH
3.80

Residual sugar
388.60 g/l

Total dry extract
416.60

Free sulfur dioxide
15 mg/l

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

