



ROCCA DI MONTEGROSSI

Vin Santo
Chianti Classico DOC

Vintage

2009

Alcohol

13.12 %

Grape variety

100% Malvasia Bianca di Toscana

Total acidity

5.30 g/l

Bottles produced

1,327 of 0.375 lt.

Volatile acidity

0.67 g/l

Date of harvest

First ten days of October

pH

3.68

Period of drying

Almost 3 months hanged on vertical nets.
The grapes were pressed from 14 to 19
December 2009. Total 500 litres of must

Residual sugar

352.70 g/l

Fermentation and ageing

8 years in small barrels (*caratelli*) each
made of oak, mulberry and cherry wood

Total dry extract

425 g/l

Date of bottling

June 26th 2017

Free sulfur dioxide

10 mg/l

Refining in bottle in the estate's cellar

24 months

Total sulfur dioxide

52 mg/l

IN CONVERSION TO ORGANIC**Rocca di Montegrossi**

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