



ROCCA DI MONTEGROSSI

Chianti Classico DOCG

Vintage

2018

Grape variety

90% Sangiovese – 8% Canaiolo – 2% Colorino

Number of bottles produced

62,883 of 0.750 lt. – 2,530 of 0.375 lt.

Date of harvest

Sangiovese: September 19th-20th-24th-25th-26th

Canaiolo: September 30th

Colorino: September 25th

Period of fermentation

3 weeks

Temperature of fermentation

28° C

Ageing

11 months in glass-lined concrete vats and Allier oak vats from 54 to 56 Hl.

Date of bottling

Last week of August 2019

Alcohol level

13.80 %

Total acidity

5.90 g/l

Volatile acidity

0.40 g/l l

pH

3,45

Residual sugar

0.32 g/l

Total dry extract

29.00 gr/lt

Free sulfur dioxide

26 mg/l

Total sulfur dioxide

60 mg/l



CERTIFIED ORGANIC



Rocca di Montegrossi

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