



# ROCCA DI MONTEGROSSI

Chianti Classico DOCG

**Vintage**

2019

**Alcohol level**

13.68 %

**Grape variety**

88% Sangiovese – 10% Canaiolo – 2% Colorino

**Total acidity**

6.45 g/l

**Number of bottles produced**

52,835 of 0.750 lt. – 4,661 of 0.375 lt.

**Volatile acidity**

0.18 g/l l

**Date of harvest**

Sangiovese: September 19<sup>th</sup>-20<sup>th</sup>-24<sup>th</sup>-25<sup>th</sup>

Canaiolo: September 30<sup>th</sup>

Colorino: September 25<sup>th</sup>

**pH**

3,20

**Period of fermentation**

12 days

**Residual sugar**

< 0.50 g/l

**Temperature of fermentation**

28° C

**Total dry extract**

28.30 gr/lt

**Ageing**

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

**Free sulfur dioxide**

20 mg/l

**Date of bottling**

Last week of August 2020

**Total sulfur dioxide**

54 mg/l

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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