



ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage

2016

Alcohol

14.96 %

Grape variety

75% Merlot - 25% Cabernet Sauvignon

Total acidity

6.00 g/l

Bottles produced

8,985 of 0.750 lt. - 216 of 1.5 lt. - 40 of 3 lt.

Volatile acidity

0.72 g/l

Date of vintage

Merlot: September 26-27-28th

Cabernet Sauvignon: October 11st

pH

3.45

Fermentation

Merlot: 23 days plus 8 days of maceration

Cabernet: 30 days plus 18 days of maceration

Residual sugar

1.20 g/l

Temperature of fermentation

26°C

Total dry extract

33 g/l

Ageing

24 months in barriques (66%) and tonneaux (34%) of Allier oak: 12% first passage, 21% second passage, 33% third passage and 34% fourth passage.

Free sulfur dioxide

13 mg/l

Total sulfur dioxide

52 mg/l

Date of bottling

11st December 2018

Refining in bottle in the estate's cellar

15 months

CERTIFIED ORGANIC



Rocca di Montegrossi

Località San Marcellino Monti in Chianti, snc - 53013 Gaiole in Chianti, Siena, Italia - Tel. 0577 747977 - Mob. 327 7315535 - www.roccadimontegrossi.it