

# ROCCA DI MONTEGROSSI



Vigneto San Marcellino  
Chianti Classico DOCG  
Gran Selezione

**Vintage**

2016

**Alcohol level**

14.64 %

**Grape variety**

92% Sangiovese – 8% Pugnitello

**Total acidity**

6.01 g/l

**Bottles produced**

16,772 of 0.750 lt. – 250 of 1.5 lt. – 49 of 3 lt.

**Volatile acidity**

0.63 g/l

**Date of harvest**

Sangiovese: September 28-29-30<sup>th</sup>

Pugnitello: October 5<sup>th</sup>

**pH**

3.30

**Fermentation**

Pugnitello: 18 days plus 32 days of maceration

Sangiovese: 19 days plus 32 days of maceration

**Residual sugar**

0.22 g/l

**Temperature of fermentation**

26° C

**Total dry extract**

32.33 g/l

**Ageing**

25 months in barriques (55%) and tonneaux (45%) of Allier oak (20% of new wood, 40% of 3 years and 40% of 4 years)

**Free sulfur dioxide**

28 mg/l

**Date of bottling**

December 17<sup>th</sup> 2018

**Total sulfur dioxide**

68 mg/l

**Refining in bottle in the estate's cellar  
before releasing**

24 months at least

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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