



# ROCCA DI MONTEGROSSI

Ridolfo IGT Toscana

**Vintage**

2015

**Alcohol**

14.90 %

**Grape variety**

50% Pugnitello - 50% Cabernet Sauvignon

**Total acidity**

5.35 g/l

**Bottles produced**

1,659 of 1.5 lt "magnum"

**Volatile acidity**

0.68 g/l

**Date of vintage**

Pugnitello: October 5<sup>th</sup>  
Cabernet Sauvignon: October 4<sup>th</sup>

**pH**

3.60

**Fermentation**

Pugnitello: 13 days  
Cabernet Sauvignon: 13 days  
Pugnitello and Cabernet Sauvignon macerate together for 18 days

**Residual sugar**

1.80 g/l

**Total dry extract**

32.80 g/l

**Temperature of fermentation**

26°C

**Free sulfur dioxide**

14 mg/l

**Ageing**

25 months in barriques (25%) and tonneaux (75%) of Allier oak: 40% first passage, 40% third passage and 20% fourth passage.

**Total sulfur dioxide**

44 mg/l

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

36 months

**Date of bottling**

25<sup>th</sup> March 2018

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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