



ROCCA DI MONTEGROSSI

Ridolfo IGT Toscana

Vintage

2016

Alcohol

14.06 %

Grape variety

50% Pugnitello - 50% Cabernet Sauvignon

Total acidity

5.64 g/l

Bottles produced

1,637 of 1.5 lt "magnum"

Volatile acidity

0.74 g/l

Date of vintage

Pugnitello: October 5th
Cabernet Sauvignon: October 4th

pH

3.46

Fermentation

Pugnitello: 16 days
Cabernet Sauvignon: 19 days

Residual sugar

0.15 g/l

Temperature of fermentation

26°C

Total dry extract

33.69 g/l

Ageing

25 months in barriques (80%) and tonneaux (20%) of Allier oak: 40% first passage, 18% third passage and 42% fourth passage.

Free sulfur dioxide

18 mg/l

Total sulfur dioxide

58 mg/l

Date of bottling

December 10th 2018

Refining in bottle in the estate's cellar

36 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