



# ROCCA DI MONTEGROSSI

Rosato IGT Toscana

## Vintage

2022

## Grape variety

100% Sangiovese

## Bottles produced

17.500 of 0.750 lt.

## Date of harvest

From September 7<sup>th</sup> to the 16<sup>th</sup> 2022

## Fermentation

September 19<sup>th</sup> to October 14<sup>th</sup> in steel tanks,  
the following 3 months in direct contact  
with the lees always in steel

## Temperature of fermentation

16° C

## Date of bottling

February 6<sup>th</sup>-8<sup>th</sup>, 2023

**CERTIFIED ORGANIC**



## Alcohol

13.31 %

## Total acidity

5.86 g/l

## Volatile acidity

0.33 g/l

## pH

3.08

## Residual sugar

0.67 g/l

## Total dry extract

18.23 g/l

## Free sulfur dioxide

13 mg/l

## Total sulfur dioxide

81 mg/l



**Rocca di Montegrossi**

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