

ROCCA DI MONTEGROSSI



Vigneto San Marcellino
Chianti Classico DOCG
Gran Selezione

Vintage
2018

Grape variety
90% Sangiovese – 10% Pugnitello

Bottles produced
15.420 of 0.750 lt. – 250 of 1.5 lt. – 35 of 3 lt.

Date of harvest
Sangiovese: September 24^h and 25th, October 5th
Pugnitello: October 4th

Fermentation
Pugnitello: 10 days
Sangiovese: 8 days plus 17 days of maceration

Temperature of fermentation
26° C

Ageing
25 months. Barriques (78%); tonneaux (22%) of Allier oak (27% of new wood, 27% of 3 years and 46% of 4 years)

Date of bottling
June 8th 2021

Refining in bottle in the estate's cellar before releasing
24 months at least

Alcohol level
14.93 %

Total acidity
6.78 g/l

Volatile acidity
0.48 g/l

pH
3.30

Residual sugar
0.36 g/l

Total dry extract
29.1 g/l

Free sulfur dioxide
14 mg/l

Total sulfur dioxide
48 mg/l

CERTIFIED ORGANIC



Rocca di Montegrossi

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