



ROCCA DI MONTEGROSSI

Vin Santo
Chianti Classico DOC

Vintage
2012

Alcohol
13.06 %

Grape variety
100% Malvasia Bianca di Toscana

Total acidity
5.20 g/l

Bottles produced
1438 of 0.375 lt.

Volatile acidity
0.74 g/l

Date of harvest
Last ten days of September and
first ten days of October 2012

pH
2.60

Period of drying
Almost 2 months and a half hanged on vertical nets.
The grapes were pressed from 14th to 19th
December 2012.

Residual sugar
351.00 g/l

Fermentation and ageing
7 years and 10 months in small barrels (*caratelli*) each
made of oak, mulberry and cherry wood

Total dry extract
396.10 g/l

Date of bottling
January 14th 2020

Free sulfur dioxide
10 mg/l

Refining in bottle in the estate's cellar
36 months

Total sulfur dioxide
63 mg/l

IN CONVERSION TO ORGANIC



Rocca di Montegrossi

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