



ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage

2017

Alcohol

14.64 %

Grape variety

82% Merlot - 18% Cabernet Sauvignon

Total acidity

6.22 g/l

Bottles produced

8,173 of 0.750 lt. - 216 of 1.5 lt. - 30 of 3 lt.

Volatile acidity

0.64 g/l

Date of vintage

Merlot: September 22nd -23rd

Cabernet Sauvignon: October 10

pH

3.31

Fermentation

Merlot: 10 days plus 28 days of maceration

Cabernet: 13 days

Residual sugar

0.29 g/l

Temperature of fermentation

26°C

Total dry extract

33.60 g/l

Ageing

24 months in barriques (55%) and tonneaux (45%) of Allier oak: 24% first passage, 35% second passage, 40% third passage and 1% fourth passage.

Free sulfur dioxide

27 mg/l

Total sulfur dioxide

72 mg/l

Date of bottling

29th January 2020

Refining in bottle in the estate's cellar

24 months

CERTIFIED ORGANIC



Rocca di Montegrossi

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