



# ROCCA DI MONTEGROSSI

Geremia IGT Toscana

## Vintage

2018

## Alcohol

14.86 %

## Grape variety

80% Merlot - 20% Cabernet Sauvignon

## Total acidity

6.18 g/l

## Bottles produced

14564 of 0.750 lt. - 220 of 1.5 lt. - 35 of 3 lt.

## Volatile acidity

0.54 g/l

## Date of vintage

Merlot: September 19<sup>th</sup>-20<sup>th</sup>-21<sup>st</sup>  
Cabernet Sauvignon: October 2<sup>nd</sup>-3<sup>rd</sup>

## pH

3.40

## Fermentation

Merlot: 13 days plus 22 days of maceration  
Cabernet: 13 days plus 12 days of maceration

## Residual sugar

0.11 g/l

## Temperature of fermentation

26°C

## Total dry extract

31.30 g/l

## Ageing

26 months in barriques (60%) and tonneaux (40%) of Allier oak: 10% first passage, 30% second passage, 50% third passage and 10% fourth passage.

## Free sulfur dioxide

13 mg/l

## Total sulfur dioxide

39 mg/l

## Date of bottling

22<sup>nd</sup> April 2021

## Refining in bottle in the estate's cellar

24 months

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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