



ROCCA DI MONTEGROSSI

Chianti Classico DOCG

Vintage

2017

Alcohol level

13.59 %

Grape variety

84% Sangiovese – 11% Canaiolo – 5% Colorino

Total acidity

5.59 g/l

Number of bottles produced

54.969 of 0.750 lt. – 3.456 of 0.375 lt.

Volatile acidity

0.47g/l l

Date of harvest

Sangiovese: from September 18th to September 29th

Canaiolo: September 25th

Colorino: September 21st

pH

3,45

Period of fermentation

3 weeks

Residual sugar

0.24 g/l

Temperature of fermentation

28° C

Total dry extract

30.60 gr/lt

Ageing

12 months in Allier oak vats from 54 to 56 Hl.

Free sulfur dioxide

18 mg/l

Date of bottling

September, 5th 2018

Total sulfur dioxide

73 mg/l

CERTIFIED ORGANIC

**Rocca di Montegrossi**

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