



ROCCA DI MONTEGROSSI

Vin Santo
Chianti Classico DOC

Vintage

2008

Grape variety

100% Malvasia Bianca di Toscana

Bottles produced

2,470 of 0.375 lt.

Date of harvest

First ten days of October

Period of drying

Almost 3 months hanged on vertical nets.
The grapes were pressed from 20 to 24
December. Total 1500 litres of must

Fermentation and ageing

8 years in small barrels (*caratelli*) each
made of oak, mulberry and cherry wood

Date of bottling

December 19th 2016

Refining in bottle in the estate's cellar

18 months

Alcohol

12.99 %

Total acidity

6.00 g/l

Volatile acidity

1.00 g/l

pH

3.77

Residual sugar

371.20 g/l

Total dry extract

446.80

Free sulfur dioxide

8 mg/l

Total sulfur dioxide

72 mg/l

IN CONVERSION TO ORGANIC**Rocca di Montegrossi**

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