



ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage

2014

Alcohol

14.91 %

Grape variety

76% Merlot - 24% Cabernet Sauvignon

Total acidity

6.50 g/l

Bottles produced

4,679 of 0.750 lt. - 90 of 1.5 lt. - 10 of 3 lt.

Volatile acidity

0.71 g/l

Date of vintage

Merlot: October 1-2-6th

Cabernet Sauvignon: October 6th

pH

3.45

Fermentation

Merlot: 22 days plus 8 days of maceration

Cabernet: 21 days plus 10 days of maceration

Residual sugar

0.30 g/l

Temperature of fermentation

26°C

Total dry extract

35.20 g/l

Ageing

25 months in barriques (85%) and tonneaux (15%) of Allier oak: 32% first passage, 8% second passage, 35% third passage and 25% fourth passage.

Free sulfur dioxide

7 mg/l

Total sulfur dioxide

42 mg/l

Date of bottling

16 February 2017

Refining in bottle in the estate's cellar

12 months

CERTIFIED ORGANIC



Rocca di Montegrossi

Località Monti in Chianti - San Marcellino - 53013 Gaiole in Chianti, Siena, Italia - tel. 0577 747977 - fax 0577 747836 - www.roccadimontegrossi.it