



ROCCA DI MONTEGROSSI

Vin Santo
Chianti Classico DOC

Vintage

2010

Alcohol

13.94 %

Grape variety

100% Malvasia Bianca di Toscana

Total acidity

5.14 g/l

Bottles produced

2,066 of 0.375 lt.

Volatile acidity

0.90 g/l

Date of harvest

Last ten days of September and
first ten days of October 2010

pH

3.79

Period of drying

Almost 3 months hanged on vertical nets.
The grapes were pressed from 18 to 22
December 2010. Total 874 litres of must

Residual sugar

371.80 g/l

Fermentation and ageing

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

Total dry extract

462.60 g/l

Date of bottling

July 31st 2018

Free sulfur dioxide

16 mg/l

Refining in bottle in the estate's cellar

36 months

Total sulfur dioxide

51 mg/l

IN CONVERSION TO ORGANIC**Rocca di Montegrossi**

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