



ROCCA DI MONTEGROSSI

Vin Santo
Chianti Classico DOC

Vintage
2011

Alcohol
13.49 %

Grape variety
100% Malvasia Bianca di Toscana

Total acidity
5.47 g/l

Bottles produced
1805 of 0.375 lt.

Volatile acidity
0.94 g/l

Date of harvest
Last ten days of September and
first ten days of October 2011

pH
3.69

Period of drying
Almost 2 months and a half hanged on vertical nets.
The grapes were pressed from 13 to 18
December 2011.

Residual sugar
351.60 g/l

Fermentation and ageing
7 years and 7 months in small barrels (*caratelli*) each
made of oak, mulberry and cherry wood

Total dry extract
398.50 g/l

Date of bottling
July 10th 2019

Free sulfur dioxide
7 mg/l

Refining in bottle in the estate's cellar
36 months

Total sulfur dioxide
62 mg/l

IN CONVERSION TO ORGANIC



Rocca di Montegrossi

Località San Marcellino Monti in Chianti, snc - 53013 Gaiole in Chianti, Siena, Italia - Tel. 0577 747977 - Mob. 327 7315535 - www.roccadimontegrossi.it