



ROCCA DI MONTEGROSSI

Chianti Classico DOCG

Vintage

2020

Alcohol level

13.95 %

Grape variety

91% Sangiovese – 7% Canaiolo – 2% Colorino

Total acidity

6.70 g/l

Number of bottles produced

51,493 of 0.750 lt. – 4,671 of 0.375 lt.

Volatile acidity

0.33 g/l

Date of harvest

Sangiovese: September 24th - 26th -27th-28th -29th

Canaiolo: September 24th and 29th

Colorino: September 26th

pH

3,20

Period of fermentation

12 days

Residual sugar

< 0.50 g/l

Temperature of fermentation

28° C

Total dry extract

31.00 gr/lt

Ageing

11 months in glass-lined concrete vats and Allier oak vats from 54 to 56 Hl.

Free sulfur dioxide

15 mg/l

Date of bottling

Last week of August 2021

Total sulfur dioxide

62 mg/l

CERTIFIED 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