



ROCCA DI MONTEGROSSI

Chianti Classico DOCG

Vintage

2013

Alcohol level

13.17 %

Grape variety

88% Sangiovese – 8% Canaiolo – 4% Colorino

Total acidity

5.50 g/l

Number of bottles produced

39,500 of 0,750 lt. – 6,800 of 0,375 lt.

Volatile acidity

0.44 g/l l

Date of harvest

Sangiovese from September 29th to October 3rd
Canaiolo September 27th
Colorino September 28th

pH

3.12

Period of fermentation

3 weeks

Residual sugar

2.98 g/l

Temperature of fermentation

28° C

Total dry extract

30.40 g/l

Ageing

15 months in Allier oak vats from 54 to 56 Hl.

Free sulfur dioxide

21 mg/l

Date of bottling

February 2nd 2015

Total sulfur dioxide

81 mg/l

CERTIFIED ORGANIC

**Rocca di Montegrossi**

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