

ROCCA DI MONTEGROSSI



Vigneto San Marcellino
Chianti Classico DOCG
Gran Selezione

Vintage
2010

Grape variety
95% Sangiovese - 5% Pugnitello

Bottles produced
12,142 of 0.750 lt. – 302 Magnum of 1.5 lt.

Date of harvest
Sangiovese: October 2nd-3rd and 9th
Pugnitello: October 10th

Fermentation
Pugnitello 18 days
Sangiovese 19 days plus 3 weeks of maceration

Temperature of fermentation
26° C

Ageing
28 months in barriques (49%) and tonneaux (51%)
of Allier oak (20% of new wood, 10% of 2 years,
and 70% of 3 years)

Date of bottling
19th April 2013

**Refining in bottle in the estate's cellar
before releasing**
24 months at least

Alcohol level
14.66 %

Total acidity
6.00 g/l

Volatile acidity
0.58 g/l

pH
3.31

Residual sugar
3.21 g/l

Total dry extract
31.46 g/l

Free sulfur dioxide
14 mg/l

Total sulfur dioxide
80 mg/l

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