ROCCA
DI MONTEGROSSI

Chianti Classico DOCG

Vintage
2020

Grape variety
91% Sangiovese – 7% Canaiolo – 2% Colorino

Number of bottles produced
51,493 of 0.750 lt. – 4,671 of 0.375 lt.

Date of harvest
Sangiovese: September 24th - 26th -27th–28th -29th
Canaiolo: September 24th and 29th
Colorino: September 26th

Period of fermentation
12 days

Temperature of fermentation
28° C

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

Date of bottling
Last week of August 2021

Alcohol level
13.95 %

Total acidity
6.70 g/l

Volatile acidity
0.33 g/l l

pH
3,20

Residual sugar
< 0.50 g/l

Total dry extract
31.00 gr/lt

Free sulfur dioxide
15 mg/l

Total sulfur dioxide
62 mg/l

CERTIFIED ORGANIC

Rocca di Montegrossi
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