



ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage

2018

Alcohol

14.86 %

Grape variety

80% Merlot - 20% Cabernet Sauvignon

Total acidity

6.18 g/l

Bottles produced

14564 of 0.750 lt. - 220 of 1.5 lt. - 35 of 3 lt.

Volatile acidity

0.54 g/l

Date of vintage

Merlot: September 19th-20th-21st
Cabernet Sauvignon: October 2nd-3rd

pH

3.40

Fermentation

Merlot: 13 days plus 22 days of maceration
Cabernet: 13 days plus 12 days of maceration

Residual sugar

0.11 g/l

Temperature of fermentation

26°C

Total dry extract

31.30 g/l

Ageing

26 months in barriques (60%) and tonneaux (40%) of Allier oak: 10% first passage, 30% second passage, 50% third passage and 10% fourth passage.

Free sulfur dioxide

13 mg/l

Total sulfur dioxide

39 mg/l

Date of bottling

22nd April 2021

Refining in bottle in the estate's cellar

24 months

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