



ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage

2019

Alcohol

14.76 %

Grape variety

71% Merlot - 29% Cabernet Sauvignon

Total acidity

6.54 g/l

Bottles produced

14565 of 0.750 lt. - 220 of 1.5 lt. - 35 of 3 lt.

Volatile acidity

0.58 g/l

Date of vintage

Merlot: September 26th-27th-28th

Cabernet Sauvignon: 11th and 18th October

pH

3.35

Fermentation

Merlot: 19 days plus 25 days of maceration

Cabernet: 17 days plus 25 days of maceration

Residual sugar

0.26 g/l

Temperature of fermentation

26°C

Total dry extract

32.80 g/l

Ageing

20 months in barriques (80%) and tonneaux

(20%) of Allier oak: 8% first passage, 10%

second passage, 30% fourth passage, 25%

fifth passage and 27% in barrels of Allier oak of 20 HL.

Free sulfur dioxide

15 mg/l

Total sulfur dioxide

70 mg/l

Date of bottling

30th May, 2022

Refining in bottle in the estate's cellar

24 months

CERTIFIED ORGANIC



Rocca di Montegrossi

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