



# ROCCA DI MONTEGROSSI

Ridolfo IGT Toscana

**Vintage**

2016

**Alcohol**

14.06 %

**Grape variety**

50% Pugnitello - 50% Cabernet Sauvignon

**Total acidity**

5.64 g/l

**Bottles produced**

1,637 of 1.5 lt "magnum"

**Volatile acidity**

0.74 g/l

**Date of vintage**

Pugnitello: October 5<sup>th</sup>  
Cabernet Sauvignon: October 4<sup>th</sup>

**pH**

3.46

**Fermentation**

Pugnitello: 16 days  
Cabernet Sauvignon: 19 days

**Residual sugar**

0.15 g/l

**Temperature of fermentation**

26°C

**Total dry extract**

33.69 g/l

**Ageing**

25 months in barriques (80%) and tonneaux (20%) of Allier oak: 40% first passage, 18% third passage and 42% fourth passage.

**Free sulfur dioxide**

18 mg/l

**Total sulfur dioxide**

58 mg/l

**Date of bottling**

December 10<sup>th</sup> 2018

**Refining in bottle in the estate's cellar**

36 months

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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