



# ROCCA DI MONTEGROSSI

Ridolfo IGT Toscana

## Vintage

2017

## Alcohol

14.60 %

## Grape variety

50% Pugnitello - 50% Cabernet Sauvignon

## Total acidity

6.14 g/l

## Bottles produced

1,567 of 1.5 lt "magnum"

## Volatile acidity

0.57 g/l

## Date of vintage

Pugnitello: October 2<sup>nd</sup> and 11<sup>th</sup>  
Cabernet Sauvignon: October 10<sup>th</sup>

## pH

3.50

## Fermentation

Pugnitello: 15 days  
Cabernet Sauvignon: 14 days

## Residual sugar

0.50 g/l

## Temperature of fermentation

26°C

## Total dry extract

33.30 g/l

## Ageing

25 months in barriques (57%) and tonneaux (53%) of Allier oak: 10% first passage, 30% second passage and 60% third passage.

## Free sulfur dioxide

10 mg/l

## Total sulfur dioxide

61 mg/l

## Date of bottling

December 16<sup>th</sup> 2019

## Refining in bottle in the estate's cellar

36 months

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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