



ROCCA DI MONTEGROSSI

Rosato IGT Toscana

Vintage

2022

Grape variety

100% Sangiovese

Bottles produced

17.500 of 0.750 lt.

Date of harvest

From September 7th to the 16th 2022

Fermentation

September 19th to October 14th in steel tanks,
the following 3 months in direct contact
with the lees always in steel

Temperature of fermentation

16° C

Date of bottling

February 6th-8th, 2023

CERTIFIED ORGANIC

**Alcohol**

13.31 %

Total acidity

5.86 g/l

Volatile acidity

0.33 g/l

pH

3.08

Residual sugar

0.67 g/l

Total dry extract

18.23 g/l

Free sulfur dioxide

13 mg/l

Total sulfur dioxide

81 mg/l



Rocca di Montegrossi

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