

ROCCA DI MONTEGROSSI



Vigneto San Marcellino
Chianti Classico DOCG
Gran Selezione

Vintage
2017

Grape variety
90% Sangiovese – 10% Pugnitello

Bottles produced
11.119 of 0.750 lt. – 252 of 1.5 lt. – 35 of 3 lt.

Date of harvest
Sangiovese: September 27th
Pugnitello: October 2nd

Fermentation
Pugnitello: 14 days
Sangiovese: 13 days plus 35 days of maceration

Temperature of fermentation
26° C

Ageing
25 months. Barriques (47%); tonneaux (35%); barrels (18%) of Allier oak (18% of new wood, 7% of 3 years and 75% of 4 years)

Date of bottling
December 17th 2019

Refining in bottle in the estate's cellar before releasing
24 months at least

Alcohol level
14.57 %

Total acidity
6.46 g/l

Volatile acidity
0.59 g/l

pH
3.23

Residual sugar
0.25 g/l

Total dry extract
32.29 g/l

Free sulfur dioxide
25 mg/l

Total sulfur dioxide
72 mg/l

CERTIFIED ORGANIC



Rocca di Montegrossi

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