



# ROCCA DI MONTEGROSSI

Vigneto San Marcellino  
Chianti Classico DOCG  
Gran Selezione

**Vintage**  
2018

**Alcohol level**  
14.93 %

**Grape variety**  
90% Sangiovese – 10% Pugnitello

**Total acidity**  
6.78 g/l

**Bottles produced**  
15.420 of 0.750 lt. – 250 of 1.5 lt. – 35 of 3 lt.

**Volatile acidity**  
0.48 g/l

**Date of harvest**  
Sangiovese: September 24<sup>h</sup> and 25<sup>th</sup>, October 5<sup>th</sup>  
Pugnitello: October 4<sup>th</sup>

**pH**  
3.30

**Fermentation**  
Pugnitello: 10 days  
Sangiovese: 8 days plus 17 days of maceration

**Residual sugar**  
0.36 g/l

**Temperature of fermentation**  
26° C

**Total dry extract**  
29.1 g/l

**Ageing**  
25 months. Barriques (78%); tonneaux (22%) of Allier oak (27% of new wood, 27% of 3 years and 46% of 4 years)

**Free sulfur dioxide**  
14 mg/l

**Date of bottling**  
June 8th 2021

**Total sulfur dioxide**  
48 mg/l

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

**CERTIFIED ORGANIC**



**Rocca di Montegrossi**

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