



# ROCCA DI MONTEGROSSI

Vin Santo  
Chianti Classico DOC

**Vintage**  
2012

**Alcohol**  
13.06 %

**Grape variety**  
100% Malvasia Bianca di Toscana

**Total acidity**  
5.20 g/l

**Bottles produced**  
1438 of 0.375 lt.

**Volatile acidity**  
0.74 g/l

**Date of harvest**  
Last ten days of September and  
first ten days of October 2012

**pH**  
2.60

**Period of drying**  
Almost 2 months and a half hanged on vertical nets.  
The grapes were pressed from 14<sup>th</sup> to 19<sup>th</sup>  
December 2012.

**Residual sugar**  
351.00 g/l

**Fermentation and ageing**  
7 years and 10 months in small barrels (*caratelli*) each  
made of oak, mulberry and cherry wood

**Total dry extract**  
396.10 g/l

**Date of bottling**  
January 14<sup>th</sup> 2020

**Free sulfur dioxide**  
10 mg/l

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

**Total sulfur dioxide**  
63 mg/l

## IN CONVERSION TO ORGANIC



**Rocca di Montegrossi**

Località San Marcellino Monti in Chianti, snc - 53013 Gaiole in Chianti, Siena, Italia - Tel. 0577 747977 - Mob. 327 7315535 - [www.roccadimontegrossi.it](http://www.roccadimontegrossi.it)