

ROCCA DI MONTEGROSSI



Vin Santo
Chianti Classico DOC

Vintage
2013

Alcohol
12.78 %

Grape variety
100% Malvasia Bianca di Toscana

Total acidity
4.66 g/l

Bottles produced
1288 of 0.375 lt.

Volatile acidity
0.80 g/l

Date of harvest
Last ten days of September and
first 3-4 days of October 2013

pH
3.78

Period of drying
Almost 2 months and a half hanged on vertical nets.
The grapes were pressed from 17th to 21st
December 2013.

Residual sugar
416.40 g/l

Fermentation and ageing
8 years and 6 months in small barrels (*caratelli*) each
made of oak, mulberry and cherry wood

Total dry extract
494.90 g/l

Date of bottling
December 9th, 2022

Free sulfur dioxide
8 mg/l

Refining in bottle in the estate's cellar
12 months

Total sulfur dioxide
60 mg/l

IN CONVERSION TO ORGANIC



Rocca di Montegrossi

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