ROCCA DI MONTEGROSSI

Chianti Classico DOCG

Vintage
2023

Grape variety
92% Sangiovese – 4% Canaiolo – 4% Colorino

Number of bottles produced
53,066 of 0.750 lt. – 4,662 of 0.375 lt.

Date of harvest
Sangiovese: September 19th-20th-21st-22nd-25th 26th-27th-28th-29th and October 1st
Canaiolo: September 19th-20th
Colorino: September 21st-22nd

Period of fermentation
From 10 to 13 days

Temperature of fermentation
27° C

Ageing
10 months in glass-lined concrete vats and
6 months in Allier oak vats from 54 to 56 Hl.

Date of bottling
May 14th, 2025

Alcohol level
13.77 %

Total acidity
5.74 g/l

Volatile acidity
0.33 g/l l

pH
3.89

Residual sugar
< 0.44 g/l

Total dry extract
30.70 gr/lt

Free sulfur dioxide
17 mg/l

Total sulfur dioxide
95 mg/l

Rocca di Montegrossi
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