ROCCA DI MONTEGROSSI

Chianti Classico DOCG

Vintage
2024

Grape variety
92% Sangiovese – 2% Canaiolo – 6% Colorino

Number of bottles produced
50,666 of 0.750 lt. – 2,330 of 0.375 lt

Date of harvest
Sangiovese: September 16th-17th-20th-23rd and October 7th-8th
Canaiolo: September 23rd- 24th
Colorino: September 24th

Period of fermentation
From 10 to 13 days

Temperature of fermentation
27° C

Ageing
12 months in glass-lined concrete vats (50%) and 12 months in Allier oak vats from 54 to 56 Hl (50%).

Date of bottling
May 11th, 2026

Alcohol level
13.59 %

Total acidity
5.73 g/l

Volatile acidity
0.44 g/l l

pH
3.41

Residual sugar
< 0.38 g/l

Total dry extract
30.90 gr/lt

Free sulfur dioxide
18 mg/l

Total sulfur dioxide
78 mg/l

Rocca di Montegrossi
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