ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage
2019

Grape variety
71% Merlot - 29% Cabernet Sauvignon

Bottles produced
14565 of 0.750 lt. - 220 of 1.5 lt. - 35 of 3 lt.

Date of vintage
Merlot: September 26th-27th-28th
Cabernet Sauvignon: 11th and 18th October

Fermentation
Merlot: 19 days plus 25 days of maceration
Cabernet: 17 days plus 25 days of maceration

Temperature of fermentation
26°C

Ageing
20 months in barriques (80%) and tonneaux (20%) of Allier oak: 8% first passage, 10% second passage, 30% fourth passage, 25% fifth passage and 27% in barrels of Allier oak of 20 HL.

Date of bottling
30th May, 2022

CERTIFIED ORGANIC

Alcohol
14.76 %

Total acidity
6.54 g/l

Volatile acidity
0.58 g/l

pH
3.35

Residual sugar
0.26 g/l

Total dry extract
32.80 g/l

Free sulfur dioxide
15 mg/l

Total sulfur dioxide
70 mg/l

Refining in bottle in the estate's cellar
for a minimum of 30 months

Rocca di Montegrossi
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