ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage
2020

Grape variety
70% Merlot - 30% Cabernet Sauvignon

Bottles produced
15,348 of 0.750 lt. - 230 of 1.5 lt. - 36 of 3 lt.

Date of vintage
Merlot: September 16th-17th-18th
Cabernet Sauvignon: 9th and 10th October

Fermentation
Merlot: 14 days plus 42 days of maceration
Cabernet: 14 days plus 11 days of maceration

Temperature of fermentation
26°C

Ageing
26 months in barriques (51%) and tonneaux (49%) of Allier oak: 6% first passage, 13% second passage, 28% third passage, 53% fourth passage

Date of bottling
13th June, 2023

CERTIFIED ORGANIC

Alcohol
14.82 %

Total acidity
6.52 g/l

Volatile acidity
0.70 g/l

pH
3.30

Residual sugar
0.13 g/l

Total dry extract
34.20 g/l

Free sulfur dioxide
6 mg/l

Total sulfur dioxide
38 mg/l

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

Rocca di Montegrossi
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