ROCCA
DI MONTEGROSSI

Vigneto San Marcellino
Chianti Classico DOCG
Gran Selezione

Vintage
2019

Grape variety
87% Sangiovese – 13% Pugnitello

Bottles produced
17.201 of 0.750 lt. – 350 of 1.5 lt. – 35 of 3 lt.

Date of harvest
Sangiovese: September 24^{h} and 25th, October 9th
Pugnitello: October 19th

Fermentation
Pugnitello: 10 days
Sangiovese: 15 days plus 24 days of maceration

Temperature of fermentation
26° C

Ageing
29 months:
6 months in Allier oak *tini* of 56 hl.
19 months in barriques (78%); tonneaux (22%) of Allier oak (27% of new wood, 27% of 3 years and 46% of 4 years).
4 months in cement tanks.

Date of bottling
April 6th, 2022

Alcohol level
14.60 %

Total acidity
6.35 g/l

Volatile acidity
0.56 g/l

pH
3.30

Residual sugar
0.36 g/l

Total dry extract
29.20 g/l

Free sulfur dioxide
11 mg/l

Total sulfur dioxide
38 mg/l

Refining in bottle in the estate's cellar before releasing
24 months at least

CERTIFIED ORGANIC

Rocca di Montegrossi
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