ROCCA
DI MONTEGROSSI

Vigneto San Marcellino
Chianti Classico DOCG
Gran Selezione

Vintage
2020

Grape variety
88% Sangiovese – 12% Pugnitello

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

Date of harvest
Sangiovese: October 1st-2nd-6th-7th
Pugnitello: October 9th

Fermentation
Pugnitello: 12 days
Sangiovese: 19 days plus 21 days of maceration

Temperature of fermentation
26° C

Ageing
7 months in Allier oak *tini* of 56 hl.
25 months in barriques (60%); tonneaux (40%) of Allier oak (8% of new wood, 45% of 3 years and 47% of 4 years).
6 months in cement tanks.

Date of bottling
July 5th, 2023

Alcohol level
14.56%

Total acidity
6.56 g/l

Volatile acidity
0.60 g/l

pH
3.30

Residual sugar
0.36 g/l

Total dry extract
31.20 g/l

Free sulfur dioxide
7 mg/l

Total sulfur dioxide
39 mg/l

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

CERTIFIED ORGANIC

Rocca di Montegrossi
Località San Marcellino Monti in Chianti, snc – 53013 Gaiole in Chianti, Siena, Italia – Tel. 0577 747977 - Mob. 327 7315535 – www.roccadimontegrossi.it