

# ROCCA DI MONTEGROSSI



Vigneto San Marcellino  
Chianti Classico DOCG  
Gran Selezione

**Vintage**  
2011

**Grape variety**  
93% Sangiovese - 7% Pugnitello

**Bottles produced**  
7,406 of 0.750 lt. – 300 Magnum of 1.5 lt.

**Date of harvest**  
Sangiovese: September 26<sup>th</sup>-27<sup>th</sup> and 28<sup>th</sup>  
Pugnitello: October 29<sup>th</sup>

**Fermentation**  
Pugnitello: 18 days plus 20 days of maceration  
Sangiovese: 19 days plus 20 days of maceration

**Temperature of fermentation**  
26° C

**Ageing**  
27 months in barriques (42%) and tonneaux (58%)  
of Allier oak (23% of new wood, 7% of 2 years,  
and 70% of 3 years)

**Date of bottling**  
March 26<sup>th</sup> 2014

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

**Alcohol level**  
14.89 %

**Total acidity**  
5.43 g/l

**Volatile acidity**  
0.55 g/l

**pH**  
3.54

**Residual sugar**  
2.73 g/l

**Total dry extract**  
31.69 g/l

**Free sulfur dioxide**  
17 mg/l

**Total sulfur dioxide**  
74 mg/l

**CERTIFIED ORGANIC**



## Rocca di Montegrossi

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