

ROCCA DI MONTEGROSSI



Vigneto San Marcellino
Chianti Classico DOCG
Gran Selezione

Vintage
2010

Alcohol level
14.66 %

Grape variety
95% Sangiovese - 5% Pugnitello

Total acidity
6.00 g/l

Bottles produced
12,142 of 0.750 lt. – 302 Magnum of 1.5 lt.

Volatile acidity
0.58 g/l

Date of harvest
Sangiovese: October 2nd-3rd and 9th
Pugnitello: October 10th

pH
3.31

Fermentation
Pugnitello 18 days
Sangiovese 19 days plus 3 weeks of maceration

Residual sugar
3.21 g/l

Temperature of fermentation
26° C

Total dry extract
31.46 g/l

Ageing
28 months in barriques (49%) and tonneaux (51%)
of Allier oak (20% of new wood, 10% of 2 years,
and 70% of 3 years)

Free sulfur dioxide
14 mg/l

Date of bottling
19th April 2013

Total sulfur dioxide
80 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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