



ROCCA
DI MONTEGROSSI

Vigneto San Marcellino
Chianti Classico DOCG



Vintage
2007

Grape variety
95% Sangiovese - 5% Pugnitello

Bottles produced
17,979 of 0.750 lt. – 250 Magnum of 1.5 lt.

Date of harvest
Pugnitello September 30th
Sangiovese from 24th to 26th September

Fermentation
Pugnitello 15 days plus 2 weeks of maceration
Sangiovese 14 days plus 10 days of maceration

Temperature of fermentation
28°/30° C

Ageing
25 months in barriques and tonneaux of Allier oak
(24% of new wood, 8.5% of 1 year, 11.5% of 2 years,
40% of 3 years and 16% Allier oak barrels of 20HI)

Date of bottling
February 1st 2010

Refining in bottle in the estate's cellar
18 months

Alcohol level
14.91 %

Total acidity
6.18 g/l

Volatile acidity
0.59 g/l

pH
3.39

Residual sugar
2.83 g/l

Total dry extract
31.07 g/l

Free sulfur dioxide
23 mg/l

Total sulfur dioxide
71 mg/l

Rocca di Montegrossi

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