

ROCCA DI MONTEGROSSI



Chianti Classico DOCG

Vintage

2021

Alcohol level

13.95 %

Grape variety

92% Sangiovese – 6% Canaiolo – 2% Colorino

Total acidity

6.85g/l

Number of bottles produced

62,133 of 0.750 lt.

Volatile acidity

0.41 g/l l

Date of harvest

Sangiovese: Sept. 22nd - 24th - 25th - 29th - 30th, Oct 1st

Canaiolo: September 21st and 22nd

Colorino: September 25th

pH

3,15

Period of fermentation

10 days

Residual sugar

< 0.50 g/l

Temperature of fermentation

27° C

Total dry extract

30.70 gr/lt

Ageing

11 months in glass-lined concrete vats and
Allier oak vats from 54 to 56 Hl.

Free sulfur dioxide

21 mg/l

Date of bottling

Last week of August 2022

Total sulfur dioxide

64 mg/l

CERTIFIED ORGANIC



Rocca di Montegrossi

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