



ROCCA DI MONTEGROSSI

Geremia IGT Toscana

Vintage

2010

Alcohol

14.69 %

Grape variety

75% Merlot - 25% Cabernet Sauvignon

Total acidity

5.95 g/l

Bottles produced

7,839 of 0.750 lt.- 180 of 1.5 lt.

Volatile acidity

0.61 g/l

Date of vintage

Merlot from 17th to 20th September
Cabernet Sauvignon October 10th

pH

3.45

Fermentation

Merlot 15 days plus 21 days of maceration
Cabernet 16 days plus 14 days of maceration

Residual sugar

3.31 g/l

Temperature of fermentation

28° C

Total dry extract

32.90 g/l

Ageing

23 months in Allier oak tonneaux and barriques
15% first passage , 25% second passage
and 60% third passage

Free sulfur dioxide

28 mg/l

Date of bottling

3rd September 2012

Total sulfur dioxide

81 mg/l

CERTIFIED ORGANIC**Refining in bottle in the estate's cellar**

18 months

**Rocca di Montegrossi**

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