



# GAGLIOLE

**APPELLATION**

Colli della Toscana Centrale IGT

**TYPE**

Red wine

**GRAPE VARIETIES**

Sangiovese 98%

Cabernet Sauvignon 2%

**APPEARANCE**

Intense ruby red with purple highlights

**ALCOHOL**

14 %

**TOTAL DRY EXTRACT**

30.9 g/l

**TOTAL ACIDITY**

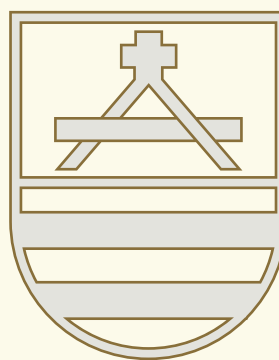
5 g/l

**VOLATILE ACIDITY**

0.53 g/l

**SERVICE TEMPERATURE**

16-18° C



## GAGLIOLE

COLLI DELLA TOSCANA CENTRALE

INDICAZIONE  
GEOGRAFICA TIPICA

2017

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**TECHNICAL DATA**

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<b>VINEYARD DENSITY</b>	5000 vines per hectare
<b>VINEYARD YIELD</b>	3,500-4,000 kg per hectare
<b>ELEVATION, EXPOSURE</b>	450-500 metres, south-southwest
<b>SOIL</b>	Pebble-rich clay loam
<b>HARVEST</b>	Handpicked, into small boxes
<b>QUALITY CONTROL</b>	Manual selection in cellar of highest-quality grapes
<b>VINIFICATION</b>	Part integral vinification in barriques, part in large oak vats
<b>AGING</b>	Min. 18 months in French oak barrels, 40% new, 60% second passage
<b>BOTTLE AGING</b>	Min. 6 months under controlled temperature
<b>OPTIMUM AGE</b>	4-6 years following release

Azienda Agricola  
**ANTICO PODERE GAGLIOLE**

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