



# GAGLIOLE

**APPELLATION**

Colli della Toscana Centrale IGT

**TYPE**

Red wine

**GRAPE VARIETIES**

Sangiovese 100%

**APPEARANCE**

Intense ruby red with purple highlights

**ALCOHOL**

15.5 %

**TOTAL DRY EXTRACT**

31.90 g/l

**TOTAL ACIDITY**

5.60 g/l

**VOLATILE ACIDITY**

0.66 g/l

**SERVICE TEMPERATURE**

16-18° C



## GAGLIOLE

## PECCHIA

COLLI DELLA TOSCANA CENTRALE

INDICAZIONE GEOGRAFICA  
TIPICA

2015

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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>	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>	Whole-cluster fermentation in oak barrels
<b>AGING</b>	Min. 18 months in 100% new French oak barrels
<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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