



GAGLIOLE

APPELLATION

Colli della Toscana Centrale IGT

TYPE

Red wine

GRAPE VARIETIES

Cabernet Sauvignon 100%

APPEARANCE

Intense ruby red with purple highlights

ALCOHOL

14 %

TOTAL DRY EXTRACT

31 g/l

TOTAL ACIDITY

5.94 g/l

VOLATILE ACIDITY

0.56 g/l

SERVICE TEMPERATURE

16-18° C

BALISCA 2016

COLLI DELLA TOSCANA CENTRALE I.G.T.

C. PLINI SECVNDI
NATVRALIS HISTORIAE

Baliscam Dyrrachini celebrant, Hispaniae coccolobin vocant.
Rarior uva, aestus austrosque tolerat, capiti inimica, copia larga.



ANTICO PODERE GAGLIOLE
CASTELLINA IN C. SIENA - ITALIA

**TECHNICAL DATA**

VINEYARD DENSITY	5000 vines per hectare
VINEYARD YIELD	2,500-3,500 kg per hectare
ELEVATION, EXPOSURE	500 metres, south-southwest
SOIL	Pebble-rich clay loam
HARVEST	Handpicked into small boxes
QUALITY CONTROL	Manual selection in cellar of highest-quality grapes
VINIFICATION	Integral vinification in oak barrels
AGING	Min. 18 months in 100% new French oak barrels
BOTTLE AGING	Min. 12 months under controlled temperature
OPTIMUM AGE	4-6 years following release

Azienda Agricola
ANTICO PODERE GAGLIOLE

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