



# GAGLIOLE

**APELLATION**

Toscana IGT

**TYPE**

Dry white

**GRAPE VARIETIES**

Procanico 60%

Chardonnay 30%

Malvasia 10%

**ALCOHOL**

13.5 %

**TOTAL DRY EXTRACT**

22.9 g/l

**TOTAL ACIDITY**

6.18 g/l

**VOLATILE ACIDITY**

0.21 g/l

**FREE SULPHUR ANHYDRIDE**

37 mg/l

**TOTAL SULPHUR ANHYDRIDE**

117 mg/l

**SERVICE TEMPERATURE**

16° C



## GAGLIOLE

### IL BIANCO

TOSCANA I.G.T.

2019

ANTICO PODERE GAGLIOLE  
CASTELLINA IN CHIANTI - ITALIA

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**TECHNICAL DATA**

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<b>VINEYARD DENSITY</b>	5000 vines per hectare
<b>VINEYARD YIELD</b>	8000 kg per hectare after grape reduction in the field
<b>ELEVATION, EXPOSURE</b>	450-480 m. above sea level, South to South-West
<b>SOIL</b>	Galestro loam
<b>HARVEST</b>	Handpicked, in small boxes
<b>VINIFICATION</b>	In french oak barriques, 50% new wood, 50% second passage
<b>AGING</b>	In french oak barriques, 100% new wood, "sur lies"
<b>BOTTLE AGING</b>	Minimum 3 months with temperature control
<b>OPTIMUM AGE</b>	up to 3-5 years after release

Azienda Agricola

**ANTICO PODERE GAGLIOLE**

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