



GAGLIOLE



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Colli della Toscana Centrale

INDICAZIONE GEOGRAFICA TIPICA

Rosso

2002

ANTICO PODERE GAGLIOLE
CASTELLINA IN CHIANTI
ITALIA

13,5% vol.

750ml e

Gagliole 2002

<i>Name</i>	Colli della Toscana Centrale IGT
<i>Type of wine</i>	dry red wine
<i>Grapes</i>	Sangiovese 90% Cabernet Sauvignon 10%
<i>Color</i>	intense ruby red
<i>Alcohol</i>	13,5 % by volume
<i>Total dry extract</i>	30 g/l
<i>Total acidity</i>	5,39 g/l
<i>Volatile acidity</i>	0,59 g/l
<i>Free Sulphur Anhydride</i>	29 mg/l
<i>Total Sulphur Anhydride</i>	89 mg/l
<i>Service temperature</i>	16-18° C

TECHNICAL NOTES

<i>Density of vines</i>	5000 vines per hectare
<i>Yield per hectare</i>	3500-4000 kg per hectare with 2-3 passages of grape reduction in the field
<i>Altitude, exposure</i>	450-480 m. above sea level, South to South-West
<i>Soil</i>	very stony-clay soil
<i>Harvest</i>	handpicked, in small boxes
<i>Vinification</i>	temperature controlled fermentation in oak vats with maceration of the skins from 20 to 22 days
<i>In cellar</i>	minimum 14 months in french oak barriques, 70% new wood, 30% second or third passage
<i>Refinement in bottle</i>	minimum 3-6 months with temperature control
<i>Best maturity for drinking</i>	up to 4-6 years after release

Azienda Agricola
ANTICO PODERE GAGLIOLE

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