



# GAGLIOLE



## Gagliole 2003

|                                      |  |
|--------------------------------------|--|
| <i>Name</i> .....                    | Colli della Toscana Centrale IGT         |
| <i>Type of wine</i> .....            | dry red wine                             |
| <i>Grapes</i> .....                  | Sangiovese 90%<br>Cabernet Sauvignon 10% |
| <i>Color</i> .....                   | intense ruby                             |
| <i>Alcohol</i> .....                 | 14 % by volume                           |
| <i>Total dry extract</i> .....       | 36,2 g/l                                 |
| <i>Total acidity</i> .....           | 5,55 g/l                                 |
| <i>Volatile acidity</i> .....        | 0,63 g/l                                 |
| <i>Free Sulphur Anhydride</i> .....  | 23 mg/l                                  |
| <i>Total Sulphur Anhydride</i> ..... | 124 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 passages of grape reduction in the field                           |
| <i>Altitude, exposure</i> .....         | 450-480 m. above sea level, South to South-West  |
| <i>Soil</i> .....                       | galestro loam  |
| <i>Harvest</i> .....                    | handpicked, in small boxes   |
| <i>In cellar</i> .....                  | best grapes handchoosen  |
| <i>Vinification</i> .....               | temperature controlled fermentation in oak vats<br>with maceration of the skins from 20 to 22 days |
| <i>In cellar</i> .....                  | minimum 14 months in french oak barriques, 70% new wood,<br>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  |

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