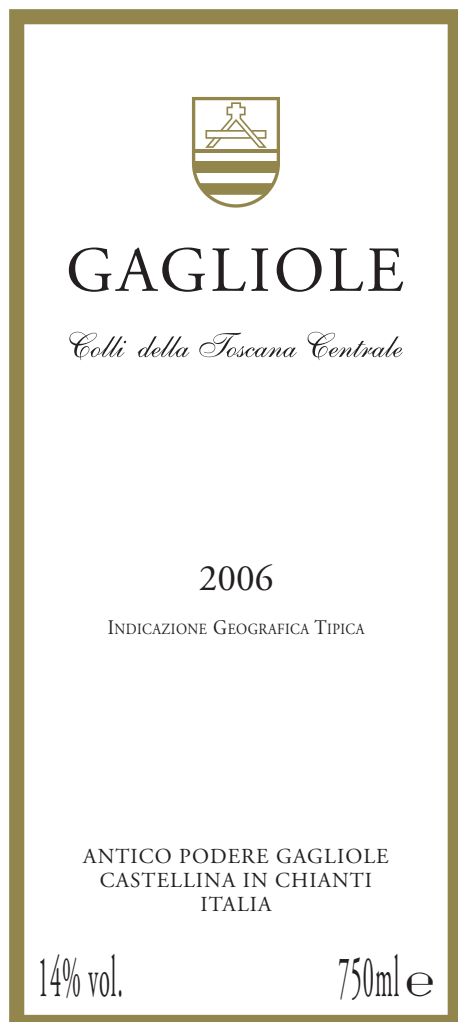




GAGLIOLE



Gagliole 2006

Name.....	Colli della Toscana Centrale IGT
Type of wine.....	red wine
Grapes.....	Sangiovese 90% Cabernet Sauvignon 10%
Color.....	intense ruby
Alcohol.....	14 % by volume
Total dry extract.....	37,8 g/l
Total acidity.....	6,09 g/l
Volatile acidity.....	0,64 g/l
Free Sulphur Anhydride.....	26 mg/l
Total Sulphur Anhydride.....	132 mg/l
Service temperature.....	16-18° C

TECHNICAL NOTES

Density of vines.....	5000 vines per hectare
Yield per hectare.....	3500-4000 kg per hectare with 2 passages of grape reduction in the field
Altitude, exposure.....	450-480 m. above sea level, from South to South-West
Soil.....	galestro loam
Harvest.....	handpicked, in small boxes
In cellar.....	best grapes handchoosen
Vinification.....	temperature controlled fermentation in oak vats
Conservation.....	minimum 14 months in french oak barriques, 70% new wood, 30% second or third passage
Refinement in bottle.....	minimum 6 months with temperature control
Best maturity for drinking.....	up to 4-6 years after release

Azienda Agricola
ANTICO PODERE GAGLIOLE