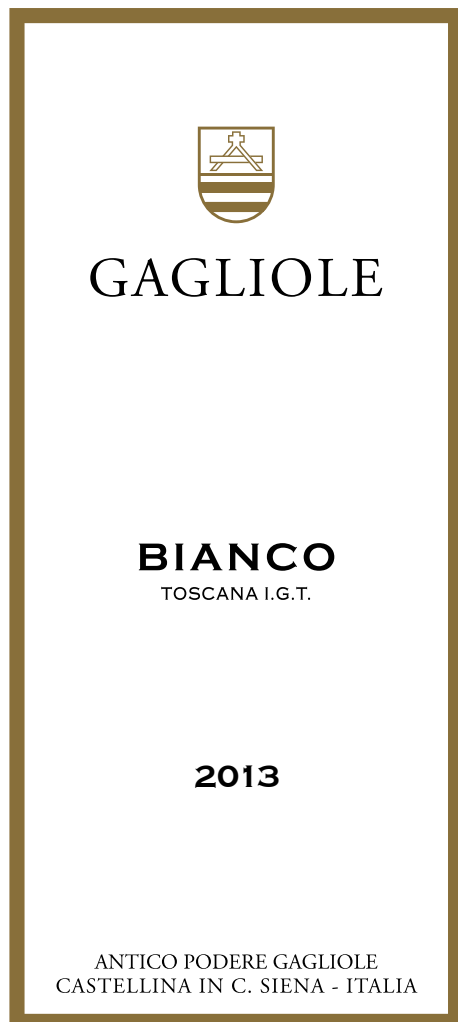




# GAGLIOLE



## Gagliole Bianco 2013

Designation .....	Toscana IGT
Type of wine .....	Dry white
Grapes .....	Procanico 60%, Chardonnay 30%, Malvasia 10%
Alcohol .....	13 % by volume
Total dry extract .....	26.1 g/l
Total acidity .....	5.60 g/l
Volatile acidity .....	0.36 g/l
Free Sulphur Anhydride .....	36 mg/l
Total Sulphur Anhydride .....	113 mg/l
Service temperature .....	16° C

### TECHNICAL NOTES

Density of vines .....	5000 vines per hectare
Yield per hectare .....	8000 kg per hectare after grape reduction in the field
Altitude, exposure .....	450-480 m. above sea level, South to South-West
Soil .....	Galestro loam
Harvest .....	handpicked, in small boxes
Vinification .....	in french oak barriques, 100 % new wood
Maturation .....	in french oak barriques, 100% new wood, "sur lies"
Refinement in bottle .....	minimum 3 months with temperature control
Best maturity for drinking .....	up to 3-5 years after release

Azienda Agricola  
ANTICO PODERE GAGLIOLE

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