



GAGLIOLE

APELLATION

Toscana IGT

TYPE

Dry white

GRAPE VARIETIES

Procanico 60%

Viognier 30%

Malvasia 10%

ALCOHOL

13 %

TOTAL DRY EXTRACT

22.1 g/l

TOTAL ACIDITY

4.83 g/l

VOLATILE ACIDITY

0.14 g/l

FREE SULPHUR ANHYDRIDE

32 mg/l

TOTAL SULPHUR ANHYDRIDE

105 mg/l

SERVICE TEMPERATURE

16° C



GAGLIOLE

IL BIANCO

TOSCANA I.G.T.

2020

GAGLIOLE
PANZANO IN CHIANTI - ITALIA

TECHNICAL DATA

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

Azienda Agricola
ANTICO PODERE GAGLIOLE

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