



GAGLIOLE

APPELLATION

Colli della Toscana Centrale IGT

TYPE

Red wine

GRAPE VARIETIES

Sangiovese 100%

APPEARANCE

Intense ruby red with purple highlights

ALCOHOL

14.5 %

TOTAL DRY EXTRACT

29.01 g/l

TOTAL ACIDITY

5.61 g/l

VOLATILE ACIDITY

0.72 g/l

SERVICE TEMPERATURE

16-18° C



GAGLIOLE

PECCHIA

COLLI DELLA TOSCANA CENTRALE

INDICAZIONE GEOGRAFICA
TIPICA

2016

TECHNICAL DATA

VINEYARD DENSITY	5000 vines per hectare
VINEYARD YIELD	3,500-4,000 kg per hectare
ELEVATION, EXPOSURE	500 metres, south-southwest
SOIL	Pebble-rich clay loam
HARVEST	Handpicked, into small boxes
QUALITY CONTROL	Manual selection in cellar of highest-quality grapes
VINIFICATION	Whole-cluster fermentation in oak barrels
AGING	Min. 18 months in 100% new French oak barrels
BOTTLE AGING	Min. 6 months under controlled temperature
OPTIMUM AGE	4-6 years following release

Azienda Agricola
ANTICO PODERE GAGLIOLE

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