



# GAGLIOLE

**APPELLATION**

Chianti Classico D.O.C.G.

**TYPE**

Dry red wine

**GRAPE VARIETIES**

Sangiovese 100%

**ALCOHOL**

13.5 % by volume

**TOTAL DRY EXTRACT**

29.5 g/l

**TOTAL ACIDITY**

4.96 g/l

**VOLATILE ACIDITY**

0.41 g/l

**FREE SULPHUR ANHYDRIDE**

21 mg/l

**TOTAL SULPHUR ANHYDRIDE**

79 mg/l

**SERVICE TEMPERATURE**

16-18° C



# GAGLIOLE



## RUBIOLO

CHIANTI CLASSICO D.O.C.G.  
2019

GAGLIOLE  
PANZANO IN CHIANTI - ITALIA

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**TECHNICAL DATA**

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DENSITY OF VINES	5000 vines per hectare
YIELD PER HECTARE	4500 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	Temperature controlled fermentation with maceration of the skins for 20 days
MATURATION	12 months: 50% stainless steel vats, 50% concrete vats
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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