



GAGLIOLE

APPELLATION

Colli della Toscana Centrale IGT

TYPE

Red wine

GRAPE VARIETIES

Sangiovese 50%
Merlot 50%

APPEARANCE

Intense ruby red with violet shade

ALCOHOL

14.5 %

TOTAL DRY EXTRACT

30.20 g/l

TOTAL ACIDITY

5.50 g/l

VOLATILE ACIDITY

0.53 g/l

SERVICE TEMPERATURE

16-18° C



GAGLIOLE

VALLETTA

COLLI DELLA TOSCANA CENTRALE I.G.T.

2016

ANTICO PODERE GAGLIOLE
CASTELLINA IN C. SIENA - ITALIA

TECHNICAL DATA

VINEYARD DENSITY	5,000 vines per hectare
VINEYARD YIELD	3,500-4,000 kg per hectare with 2 passages of grape reduction in the field
ELEVATION, EXPOSURE	450-480 m. above sea level, from South to South-West
SOIL	Galestro and Alberese loam
HARVEST	Handpicked, into small boxes
QUALITY CONTROL	Manual selection in cellar of highest-quality grapes
VINIFICATION	Temperature controlled fermentation in oak vats
AGING	Minimum 16 months in French oak barrels, 50% new wood, 30% second passage, 20% third passage
BOTTLE AGING	Minimum 6 months with temperature control
OPTIMUM AGE	Up to 4-6 years after release

Azienda Agricola
ANTICO PODERE GAGLIOLE

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