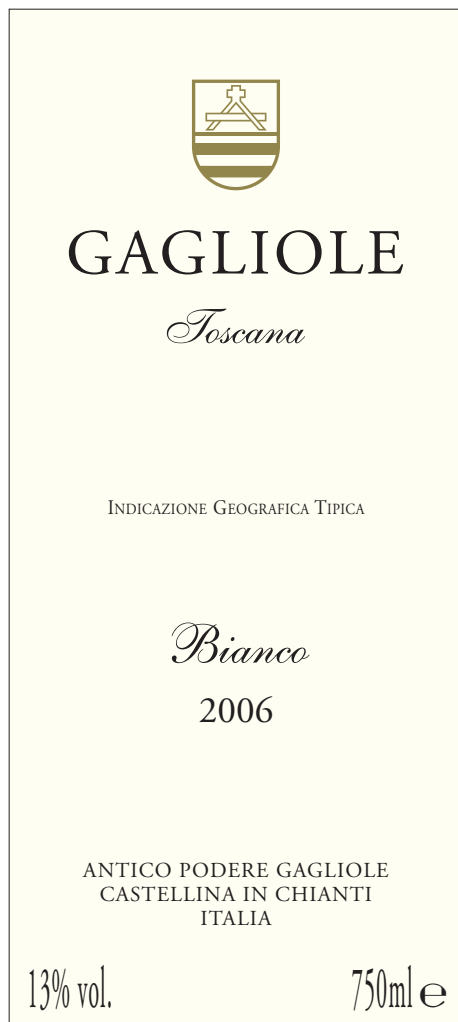




GAGLIOLE



Gagliole 2006

Designation.....	Toscana IGT
Type of wine.....	dry white
Grapes.....	Procanico 60% Chardonnay 30% Malvasia 10%
Alcohol.....	13 % Vol.
Total dry extract.....	21,7 g/l
Total acidity.....	5,97 g/l
Volatile acidity.....	0,75 g/l
Free Sulphur Anhydride.....	22 mg/l
Total Sulphur Anhydride.....	95 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, from 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