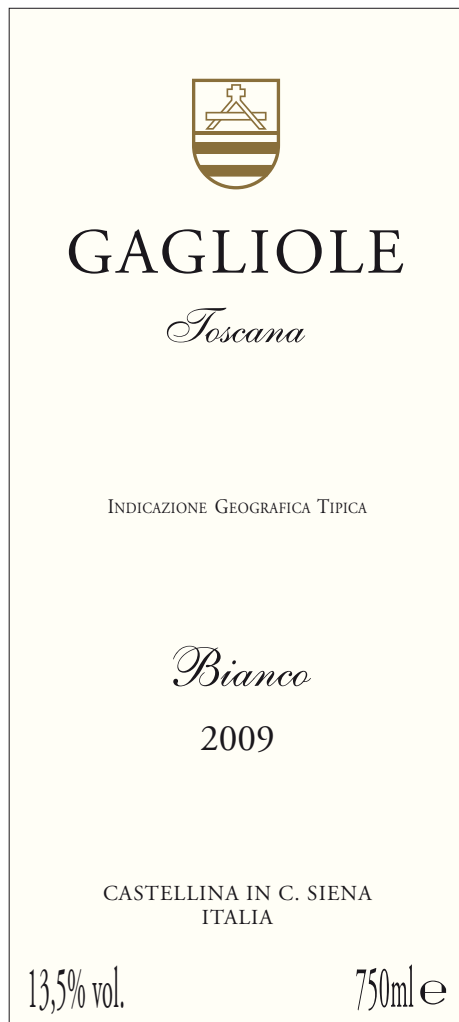




GAGLIOLE



Gagliole Bianco 2009

| | |
|------------------------------|---|
| Designation..... | Toscana IGT |
| Type of wine..... | dry white |
| Grapes..... | Procanico 60% Chardonnay 30% Malvasia 10% |
| Alcohol..... | 13,5 % Vol. |
| Total dry extract..... | 27,4 g/l |
| Total acidity..... | 5,83 g/l |
| Volatile acidity..... | 0,43 g/l |
| Free Sulphur Anhydride..... | 27 mg/l |
| Total Sulphur Anhydride..... | 106 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 barriques "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

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