



GAGLIOLE



Pecchia 2003

<i>Name</i>	Colli della Toscana Centrale IGT
<i>Type of wine</i>	dry red wine
<i>Grapes</i>	Sangiovese 100%
<i>Color</i>	intense ruby
<i>Alcohol</i>	14 % by volume
<i>Total dry extract</i>	38,5 g/l
<i>Total acidity</i>	5,80 g/l
<i>Volatile acidity</i>	0,74 g/l
<i>Free Sulphur Anhydride</i>	23 mg/l
<i>Total Sulphur Anhydride</i>	124 mg/l
<i>Service temperature</i>	16-18° C

TECHNICAL NOTES

<i>Density of vines</i>	5000 vines per hectare
<i>Yield per hectare</i>	3500-4000 kg per hectare with 2 passages of grape reduction in the field
<i>Altitude, exposure</i>	450-480 m. above sea level, South to South-West
<i>Soil</i>	galestro loam
<i>Harvest</i>	handpicked, in small boxes
<i>In cellar</i>	best grapes handchoosen
<i>Vinification</i>	temperature controlled fermentation in oak vats with maceration of the skins from 20 to 22 days
<i>In cellar</i>	minimum 14 months in french oak barriques, 70% new wood, 30% second or third passage
<i>Refinement in bottle</i>	minimum 3-6 months with temperature control
<i>Best maturity for drinking</i>	up to 8-10 years after release

Azienda Agricola
ANTICO PODERE GAGLIOLE