



# GAGLIOLE



## Pecchia 2004

Name.....	Colli della Toscana Centrale IGT
Type of wine.....	dry red wine
Grapes.....	Sangiovese 100%
Color.....	intense ruby
Alcohol.....	14 % by volume
Total dry extract.....	36,5 g/l
Total acidity.....	6,70 g/l
Volatile acidity.....	0,64 g/l
Free Sulphur Anhydride.....	21 mg/l
Total Sulphur Anhydride.....	149 mg/l
Service temperature.....	16-18° C

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### TECHNICAL NOTES

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Density of vines.....	5000 vines per hectare
Yield per hectare.....	3500-4000 kg per hectare with 2 passages of 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
In cellar.....	best grapes handchoosen
Vinification.....	temperature controlled fermentation in oak vats with maceration of the skins from 20 to 22 days
In cellar.....	minimum 14 months in french oak barriques, 70% new wood, 30% second or third passage
Refinement in bottle.....	minimum 3-6 months with temperature control
Best maturity for drinking.....	up to 8-10 years after release

Azienda Agricola  
ANTICO PODERE GAGLIOLE