



# GAGLIOLE



## Rubiolo 2003

<i>Name</i> .....	Chianti Classico D.O.C.G.
<i>Type of wine</i> .....	dry red wine
<i>Grapes</i> .....	Sangiovese 95% Merlot 5%
<i>Color</i> .....	ruby
<i>Alcohol</i> .....	13,6 % by volume
<i>Total dry extract</i> .....	32,3 g/l
<i>Total acidity</i> .....	5,10 g/l
<i>Volatile acidity</i> .....	0,53 g/l
<i>Free Sulphur Anhydride</i> .....	13 mg/l
<i>Total Sulphur Anhydride</i> .....	84 mg/l
<i>Service temperature</i> .....	16-18° C

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### TECHNICAL NOTES

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<i>Density of vines</i> .....	5000 vines per hectare
<i>Yield per hectare</i> .....	4500 kg per hectare after grape reduction in the field
<i>Altitude, exposure</i> .....	450-480 m. above sea level, from South to South-West
<i>Soil</i> .....	stony-clay soil
<i>Harvest</i> .....	handpicked, in small boxes
<i>In cellar</i> .....	best grapes handchoosen
<i>Vinification</i> .....	temperature controlled fermentation with maceration of the skins from 15 to 18 days
<i>Conservation</i> .....	1/3 in french oak barriques, 1/3 in oak vats, 1/3 in steel tanks
<i>Refinement in bottle</i> .....	minimum 3 months with temperature control
<i>Best maturity for drinking</i> .....	up to 3-5 years after release

Azienda Agricola  
ANTICO PODERE GAGLIOLE