



GAGLIOLE



Rubiolo 2004

Name.....	Chianti Classico D.O.C.G.
Type of wine.....	dry red wine
Grapes.....	Sangiovese 95% Merlot 5%
Color.....	ruby
Alcohol.....	13 % by volume
Total dry extract.....	33,1 g/l
Total acidity.....	5,50 g/l
Volatile acidity.....	0,53 g/l
Free Sulphur Anhydride.....	24 mg/l
Total Sulphur Anhydride.....	122 mg/l
Service temperature.....	16-18° C

TECHNICAL NOTES

Density of vines.....	5000 vines per hectare
Yield per hectare.....	4500 kg per hectare after grape reduction in the field
Altitude, exposure.....	450-480 m. above sea level, from South to South-West
Soil.....	stony-clay soil
Harvest.....	handpicked, in small boxes
In cellar.....	best grapes handchoosen
Vinification.....	temperature controlled fermentation with maceration of the skins from 15 to 18 days
Conservation.....	1/3 in french oak barriques, 1/3 in oak vats, 1/3 in steel tanks
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