



GAGLIOLE



Rubiolo 2005

Designation	Chianti Classico D.O.C.G.
Type of wine	dry red wine
Grapes	Sangiovese 95% Merlot 5%
Alcohol	13,5 % by volume
Total dry extract	35,4 g/l
Total acidity	5,95 g/l
Volatile acidity	0,45 g/l
Free Sulphur Anhydride	26 mg/l
Total Sulphur Anhydride	113 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, South to South-West
Soil	galestro loam
Harvest	handpicked, in small boxes
Vinification	temperature controlled fermentation with maceration of the skins from 15 to 18 days
Maturation	1/3 in french oak barriques -second or third passage-, 2/3 in oak vats
Refinement in bottle	minimum 3 months with temperature control
Best maturity for drinking	up to 3-5 years after release

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Società Agricola Inc.