



GAGLIOLE



Rubiolo 2006

Designation.....	Chianti Classico D.O.C.G.
Type of wine.....	dry red wine
Grapes.....	Sangiovese 90% Merlot 10%
Alcohol.....	13.5 % by volume
Total dry extract.....	34.9 g/l
Total acidity.....	5.79 g/l
Volatile acidity.....	0.52 g/l
Free Sulphur Anhydride.....	29 mg/l
Total Sulphur Anhydride.....	109 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 - firts, second and 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.