



# GAGLIOLE



## RUBIOLO

CHIANTI CLASSICO DOCG

2008



GAGLIOLE

CASTELLINA IN CHIANTI - ITALIA

## Rubiolo 2008

Designation.....	Chianti Classico D.O.C.G.
Type of wine.....	Dry red wine
Grapes.....	Sangiovese 90% Merlot 10%
Alcohol.....	13.5 % Vol.
Total dry extract.....	33.9 g/l
Total acidity.....	5.58 g/l
Volatile acidity.....	0.43 g/l
Free Sulphur Anhydride.....	31 mg/l
Total Sulphur Anhydride.....	88 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.....	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 and third passage-, 1/3 in oak vats, 1/3 stainless steel vats
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

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