



GAGLIOLE



RUBIOLO

CHIANTI CLASSICO DOCG

2010



GAGLIOLE

CASTELLINA IN CHIANTI - ITALIA

Rubiolo 2010

Designation	Chianti Classico DOCG
Type of wine	Dry red wine
Grapes	Sangiovese 90%, Merlot 10%
Alcohol	13 % by volume
Total dry extract	35.5 g/l
Total acidity	6.29 g/l
Volatile acidity	0.50 g/l
Free Sulphur Anhydride	32 mg/l
Total Sulphur Anhydride	121 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 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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