



GAGLIOLE



Pecchia 2010

Name.....	Colli della Toscana Centrale IGT
Type of wine.....	Red wine
Grapes.....	Sangiovese 95%, Merlot 5%
Alcohol.....	14 % by volume
Total dry extract.....	35,9 g/l
Total acidity.....	6,12 g/l
Volatile acidity.....	0,56 g/l
Free Sulphur Anhydride.....	21 mg/l
Total Sulphur Anhydride.....	134 mg/l
Service temperature.....	16-18° C

TECHNICAL NOTES

Density of vines.....	5000 vines per hectare
Yield per hectare.....	3500-4000 kg per hectare with 2 passages of 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
In cellar.....	best grapes handchoosen
Vinification.....	temperature controlled fermentation in oak vats
Conservation.....	approx. 14 months in french oak barriques, 70% new wood, 30% second or third passage
Refinement in bottle.....	approx. 6 months with temperature control
Best maturity for drinking.....	up to 8-10 years after release

Azienda Agricola
ANTICO PODERE GAGLIOLE