



# GAGLIOLE

**APPELLATION**

Chianti Classico D.O.C.G.

**TYPE**

Dry red wine

**GRAPE VARIETIES**

Sangiovese 95%

Merlot 5%

**ALCOHOL**

14 %

**TOTAL DRY EXTRACT**

29.40 g/l

**TOTAL ACIDITY**

5.91 g/l

**VOLATILE ACIDITY**

0.57 g/l

**FREE SULPHUR ANHYDRIDE**

21 mg/l

**TOTAL SULPHUR ANHYDRIDE**

85 mg/l

**SERVICE TEMPERATURE**

16-18° C



## GAGLIOLE



### RUBIOLO

CHIANTI CLASSICO D.O.C.G.

2016

ANTICO PODERE GAGLIOLE  
CASTELLINA IN C. SIENA - ITALIA

---

**TECHNICAL DATA**

---

VINEYARD DENSITY	5000 vines per hectare
VINEYARD YIELD	4500 kg per hectare after grape reduction in the field
ELEVATION, 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
AGING	1/3 in French oak barriques - second and third passage - 1/3 in oak vats, 1/3 stainless steel vats
BOTTLE AGING	Minimum 3 months with temperature control
OPTIMUM AGE	up to 3-5 years after release

Azienda Agricola  
ANTICO PODERE GAGLIOLE

Loc. Gagliole 42, I-53011 Castellina in Chianti (SI) - Tel. +39 0577 74 03 69 - Fax +39 0577 74 05 19 - info@gagliole.com - www.gagliole.com