



GAGLIOLE

APPELLATION

Chianti Classico D.O.C.G.

TYPE

Dry red wine

GRAPE VARIETIES

Sangiovese 100%

ALCOHOL

13.5 %

TOTAL DRY EXTRACT

30.90 g/l

TOTAL ACIDITY

5.71 g/l

VOLATILE ACIDITY

0.46 g/l

FREE SULPHUR ANHYDRIDE

23 mg/l

TOTAL SULPHUR ANHYDRIDE

88 mg/l

SERVICE TEMPERATURE

16-18° C



GAGLIOLE



RUBIOLO

CHIANTI CLASSICO D.O.C.G.
2017

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