



GAGLIOLE

APPELLATION

Chianti Classico D.O.C.G.

TYPE

Dry red wine

GRAPE VARIETIES

Sangiovese 100%

ALCOHOL

13.5 % by volume

TOTAL DRY EXTRACT

29.5 g/l

TOTAL ACIDITY

5.28 g/l

VOLATILE ACIDITY

0.49 g/l

FREE SULPHUR ANHYDRIDE

24 mg/l

TOTAL SULPHUR ANHYDRIDE

85 mg/l

SERVICE TEMPERATURE

16-18° C



GAGLIOLE



RUBIOLO

CHIANTI CLASSICO D.O.C.G.
2018

ANTICO PODERE GAGLIOLE
CASTELLINA IN CHIANTI - ITALIA

TECHNICAL DATA

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 for 20 days
MATURATION	12 months: 50% stainless steel vats, 50% concrete 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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