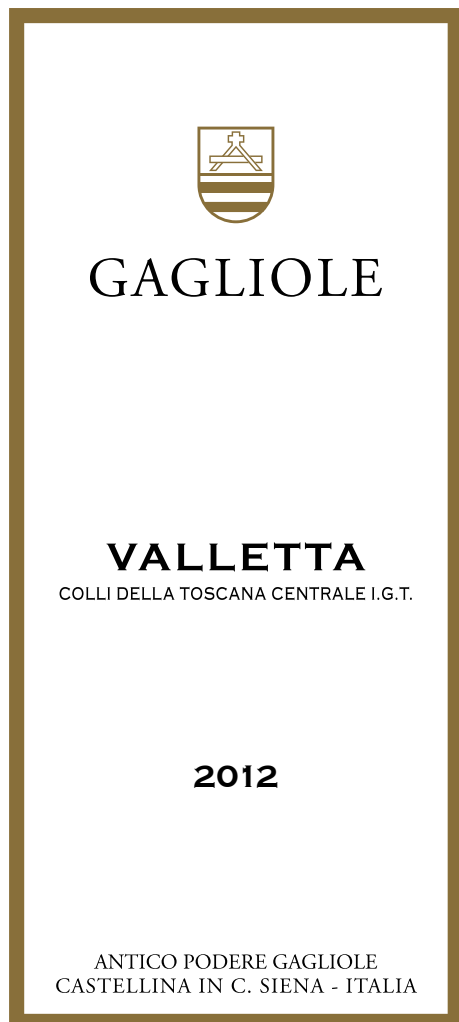




# GAGLIOLE



## Valletta 2012

Designation .....	Colli della Toscana Centrale IGT
Type of wine .....	Red wine
Grapes .....	Sangiovese 50%, Merlot 50%
Color .....	Intense ruby with violet shade
Alcohol.....	14 % by volume
Total dry extract.....	34.6 g/l
Total acidity.....	5.56 g/l
Volatile acidity.....	0.67 g/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, South to South-West
Soil.....	Galestro and Alberese loam
Harvest.....	handpicked, in small boxes
In cellar.....	best grapes hand selected
Vinification.....	temperature controlled fermentation in oak vats
Conservation.....	minimum 16 months in French oak barriques, 50% new wood, 30% second passage, 20% third passage
Refinement in bottle.....	minimum 6 months with temperature control
Best maturity for drinking.....	up to 4-6 years after release

Azienda Agricola  
ANTICO PODERE GAGLIOLE

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