



GAGLIOLE

APPELLATION

Colli della Toscana Centrale IGT

TYPE

Red wine

GRAPE VARIETIES

Sangiovese 50%
Merlot 50%

APPEARANCE

Intense ruby red with violet shade

ALCOHOL

14 % by volume

TOTAL DRY EXTRACT

31 g/l

TOTAL ACIDITY

5.45 g/l

VOLATILE ACIDITY

0.58 g/l

SERVICE TEMPERATURE

16-18° C



GAGLIOLE

VALLETTA

COLLI DELLA TOSCANA CENTRALE I.G.T.

2017

ANTICO PODERE GAGLIOLE
CASTELLINA IN CHIANTI - ITALIA

TECHNICAL DATA

DENSITY OF VINES	5,000 vines per hectare
YIELD PER HECTARE	3,500-4,000 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 and Alberese loam
HARVEST	Handpicked, in small boxes
IN CELLAR	Best grapes hand selected
VINIFICATION	Sangiovese: steel vats vinification (30/35 days); Merlot: Integral vinification in french oak barriques (35 days)
CONSERVATION	Minimum 14 months in French oak barrels, 50% new wood, 50% second 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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