



# GAGLIOLE



## Rubiolo 2014

Designation .....	Chianti Classico DOCG
Type of wine .....	Dry red wine
Grapes .....	Sangiovese 90%, Merlot 10%
Alcohol .....	13.5 % by volume
Total dry extract .....	31.6 g/l
Total acidity .....	6.08 g/l
Volatile acidity .....	0.49 g/l
Free Sulphur Anhydride .....	32 mg/l
Total Sulphur Anhydride .....	133 mg/l
Service temperature .....	16-18° C

### TECHNICAL NOTES

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 from 15 to 18 days
Maturation .....	1/3 in french oak barriques - second and third passage 1/3 in oak vats, 1/3 stainless steel 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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