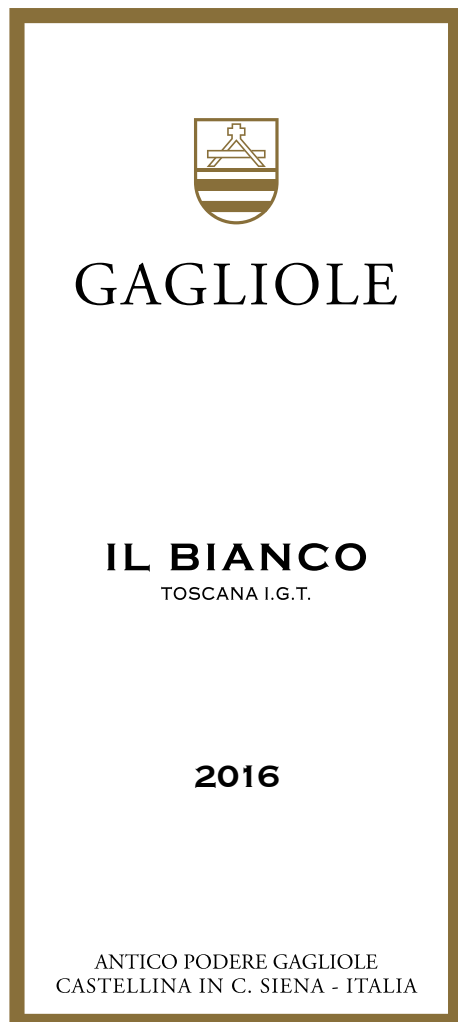




GAGLIOLE



Gagliole Il Bianco 2016

Designation	Toscana IGT
Type of wine	Dry white
Grapes	Procanico 60%, Chardonnay 30%, Malvasia 10%
Alcohol	13.5 % by volume
Total dry extract	21.7 g/l
Total acidity	5.97 g/l
Volatile acidity	0.41 g/l
Free Sulphur Anhydride	31 mg/l
Total Sulphur Anhydride	89 mg/l
Service temperature	16° C

TECHNICAL NOTES

Density of vines	5000 vines per hectare
Yield per hectare	8000 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	in french oak barriques, 100 % new wood
Maturation	in french oak barriques, 100% new wood, "sur lies"
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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