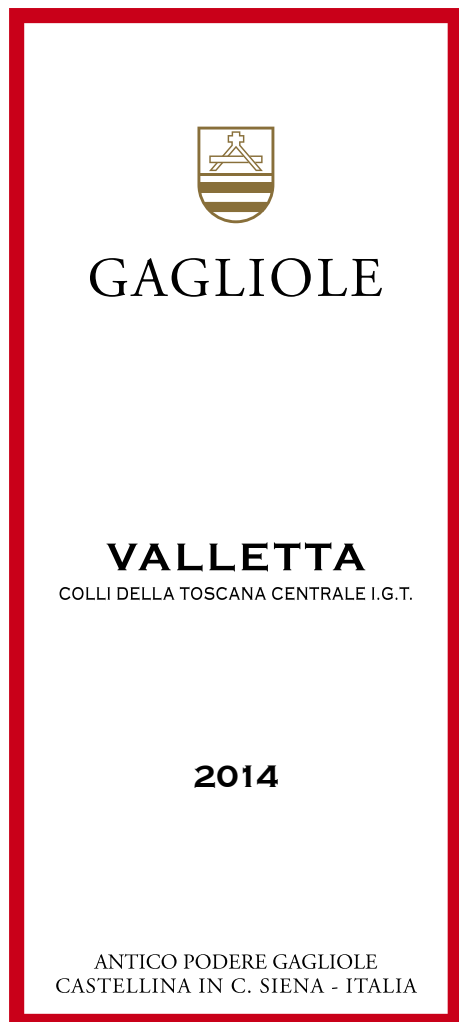




GAGLIOLE



Valletta 2014

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	33.6 g/l
Total acidity	5.58 g/l
Volatile acidity	0.55 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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