



GAGLIOLE

APPELLATION

Chianti Classico Riserva DOCG

TYPE

Dry red wine

GRAPE VARIETIES

Sangiovese 100%

ALCOHOL

14.5 %

TOTAL DRY EXTRACT

31.2 g/l

TOTAL ACIDITY

5.34 g/l

VOLATILE ACIDITY

0.42 g/l

FREE SULPHUR ANHYDRIDE

11 mg/l

TOTAL SULPHUR ANHYDRIDE

71 mg/l

SERVICE TEMPERATURE

16-18° C



GAGLIOLE



RISERVA

CHIANTI CLASSICO

D.O.C.G.

2018

GAGLIOLE
PANZANO IN CHIANTI - ITALIA

TECHNICAL DATA

DENSITY OF VINES	7,000 vines per hectare
YIELD PER HECTARE	4,500 kg per hectare after grape reduction in the field
ALTITUDE, EXPOSURE	465-490 m. above sea level, South to South-West
SOIL	Homogeneous composition of clay, sand, silt
HARVEST	Handpicked, in small boxes
VINIFICATION	Temperature controlled fermentation with maceration of the skins for 30 days
MATURATION	10 months: used oak, small vats + 5 months in concrete 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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