



GAGLIOLE

APPELLATION

Chianti Classico Gran Selezione DOCG

TYPE

Red wine

GRAPE VARIETIES

Sangiovese 100%

APPEARANCE

Intense ruby red

ALCOHOL

14.5 %

TOTAL DRY EXTRACT

31.6 g/l

TOTAL ACIDITY

5.61 g/l

VOLATILE ACIDITY

0.48 g/l

SERVICE TEMPERATURE

16-18° C



GAGLIOLE

GALLULE

CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

2018

GRAN SELEZIONE

TECHNICAL DATA

VINEYARD DENSITY	5,000 vines per hectare
VINEYARD YIELD	3,500-4,000 kg per hectare
ELEVATION, EXPOSURE	350 metres, south-southwest
SOIL	Medium-textured <i>Galestro</i>
HARVEST	Handpicked, into small boxes
QUALITY CONTROL	Manual selection in cellar of highest-quality grapes
VINIFICATION	Whole-cluster fermentation, part in barrels, part in large oak ovals
AGING	Min. 14 months in once-used French oak barrels
BOTTLE AGING	Min. 12 months under controlled temperature
OPTIMUM AGE	4-6 years following release

Azienda Agricola
ANTICO PODERE GAGLIOLE

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