



GAGLIOLE



PRODUCER PROFILE

Estate owned by:
 Thomas and Monika Bär
 Winemaker: Giulio Carmassi
 Total acreage of vine: 19 (7 Ha)
 Winery Production: 80, 000 bts
 Region: Toscana

GAGLIOLE COLLI DELLA TOSCANA CENTRALE IGT

WINE DESCRIPTION

The Gagliole IGT, made with Sangiovese and Cabernet Sauvignon grapes, is the first wine produced by the estate. From the vintage 2011, it is made with the innovate “integral vinification” , by using a new kind of barrels called “CULT barrels”. The harvested grapes are easily transferred into the barrels, where the must stays on the grapes’ skin for up to 45-60 days. In this way, the entire vinification process takes place in the barrels and the aromatic potential of the grapes is fully preserved. This method of fermenting wine implies a more gentle extraction thanks to the quasi-permanent immersion in the marc (vinacce). Finally the rotation of the barrels during fermentation allows continual suspension of the lees thus giving round and silky tannins to the wine.

TASTING NOTES

Intense ruby red color. The nose is deeply spiced with notes of cloves, cinnamon, plums, liquorice and black cherries aromas. Hints of chocolate and walnuts. On the palate all the elements are wonderfully balanced, with dense, sweet tannins. Its taste will make you perceive the typical minerality that is present in the rich terroir of Gagliole.

FOOD PAIRING

Perfect with steak, red meat and aged cheese.

VINEYARD & PRODUCTION INFO

Vineyard name/location:	Gagliole and La Valletta vineyards
Vineyard size:	7 Ha
Soil composition:	Galestro loam
Training method:	Guyot
Elevation:	450-480 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	South west
Age:	15-15 years
Harvest time:	Mid October
First vintage:	1994
Production:	8,000 bottles

WINEMAKING & AGING

Varietal composition:	Sangiovese 1000%
Fermentation container:	Temperature-controlled fermentation in oak.
Maceration technique:	Frequent delestage and pumpovers two times per day.
Malolactic fermentation:	Spontaneous in French oak barriques
Type of aging container:	French oak barriques

Length of aging before bottle:	18 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	< 1.0 g/l
Acidity:	5.79 g/L
Dry extract:	37.6 g/L

