

GAGLIOLE

COLLI DELLA TOSCANA CENTRALE IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 7 ha
Soil composition: galestro loam
Training method: Guyot
Elevation: 1,476-1,574 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-West
Vines age: 15 years
Harvest time: mid October
First vintage: 1994
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: oak casks
Temperature: temperature controlled

Maceration

Technique: frequent delestage and pumpovers
two times per day

Malolactic fermentation: spontaneous in French
oak barriques

Aging

Container: barriques
Wood: French oak
Length: 18 months
In bottle: 12 months



TECHNICAL DATA

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



FOOD PAIRINGS

Perfect with steak, red meat, and aged cheese.



TASTING NOTE

Intense ruby-red color.
The nose is deeply spiced with notes of cloves, cinnamon, plums, licorice, and black cherries. 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 present in the rich terroir of Gagliole.

PRODUCER PROFILE

Estate owned by: Thomas Bär
Winemaker: Giulio Carmassi
Total land under vine: 21 ha
Winery production: 80,000 bts
Region: Tuscany (Italy)



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