

GAGLIOLE

CHIANTI CLASSICO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Soil composition: clay, limestone
Training method: Guyot, spurred cordon
Elevation: 1,476 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-West
Vines age: 10 years
Harvest time: first half of October
First vintage: 2018
Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation
Container: stainless steel tanks
Maceration
Technique: malolactic fermentation
Aging
Container: used oak barrels
Length: 15 months
In bottle: 9-12 months



TECHNICAL DATA

Alcohol: 14.5%



FOOD PAIRINGS

This wine pairs perfectly with red and white meats, as well as with red-sauce pastas and gamy dishes.



TASTING NOTE

Intense ruby red with violet hues.
Aroma of blackberry, blueberry, violet, hints of licorice and Mediterranean herbs.
Soft tannins and vibrant acidity lead to a pleasant, mineral finish reminiscent of graphite.

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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