



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

RUBIOLO CHIANTI CLASSICO DOCG

WINE DESCRIPTION

Rubiolo Chianti Classico is an elegant red wine, produced in large part from Sangiovese and a small amount of Merlot. The grapes come from two of the best Tuscan terroirs for the production of Chianti Classico wines, Castellina in Chianti and Panzano in Chianti. The Merlot gives elegance to this Chianti Classico, which is rich in fruitiness and suitability. The name Rubiolo refers to its dark ruby red colour.

TASTING NOTES

The Rubiolo is characterized by its dark ruby red colour and its strong cherry and wild berry aromas on the nose. It shows elegance and richness with its red cherries, mint, rosemary and roses notes. The Rubiolo is a vibrant fruit-driven wine.

FOOD PAIRING

Ideal with red grilled meat, like Bistecca Fiorentina. Moreover, this is a light, fresh and fruity wine, suitable to accompany everyday meals.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	DOCG Chianti Classico
Vineyard size:	10 Ha
Soil composition:	Galestro loam
Training method:	Guyot and spurred cordon
Elevation:	350 to 450 m a.s.l.
Vines/hectare:	5,000-7,000/Ha
Exposure:	South west
Age:	6-16 years
Harvest time:	Late September - early October
First vintage:	2003
Production:	45,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese (from 2017 vintage onward)
Fermentation container:	Stainless steel tanks (12 days at 27 °C)
Maceration technique:	Frequent delestage and pumpovers two times per day.
Malolactic fermentation:	Stainless steel tanks
Type of aging container:	1/3 French old barriques, 1/3 stainless steel, 1/3 big oak Slavonian barrels
Length of aging before bottle:	12 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	< 1.0 g/l
Acidity:	5.16 g/L
Dry extract:	33 g/L

