



GAGLIOLE

GALLULE CHIANTI CLASSICO RISERVA DOCG

WINE DESCRIPTION

This wine is made exclusively with Sangiovese grapes grown in centuries-old terraced vineyards of the Antico Podere Gagliole. These landmark protected terraces were already famed for their grapes in medieval times. Gallule is the ancient name of the estate.

TASTING NOTES

Deep ruby red color with garnet hues. Intense aromas of violet, cherries and red berries on the nose matched with pleasant spicy notes. This is a wine of great harmony and remarkable depth, rich and complex, qualities that only very old Sangiovese vines can produce.

FOOD PAIRING

Ideal with roasted or grilled meat, especially rosemary scented roast lamb, pork loin, grilled steak, pan-cooked rabbit; pasta and risottos with sausages or mushrooms; polenta; vegetarian dishes, especially grilled porcini mushroom caps; cold cuts and medium aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Terrazze di Gagliole
Vineyard size:	3 Ha
Soil composition:	Medium texture Galestro
Training method:	Spurred cordon
Elevation:	350 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	South/Southwest
Age:	30 years
Harvest time:	September - October
First vintage:	2015
Production:	1,800 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Whole-cluster fermentation, part in barrels, part in large oak ovals (25-30 days at max 27°C)
Maceration technique:	Integral vinification, 30 days
Type of aging container:	Second- use French oak barriques
Length of aging:	14 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.5 %
Res. sugar:	< 1 g/L
Acidity:	5.42 g/L
Dry extract:	31.1 g/L



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**



Sustainable

