



## GAGLIOLE

### Rubiolo Chianti Classico DOCG

#### Toscana

Owner: Monika and Thomas Bär

Website: [www.gagliole.com](http://www.gagliole.com)

Winemaker: Stefano Chioccioli

Type: Red

Varietals: 90% Sangiovese, 10% Merlot

The ancient terraced vineyard and the perfect combination of soil make of Gagliole the perfect to grow Sangiovese. Adopting techniques of sustainable farming, Gagliole is a small property, and almost everything is done by hand. The wine making is entrusted to world-famous Stefano Chioccioli who in recent years has transformed the rather rustic wines, into polished, highly rated, spectacular wines.

**Vineyard Location:** Castellina in Chianti

**Orientation:** South-Southwest

**Elevation:** 1,350-1,380 ft

**Vines Planted:** 1999

**Trellising:** Spurred cordon

**Vines/Acre:** 2,025

**Yield/Acre:** 18.2 ql (after reduction in the field)

**Soil:** Galestro loam

#### Vinification

Grapes are handpicked in small boxes and are selected on double sorting tables; maceration on the skins for 21 days with temperature-controlled fermentation in stainless steel tanks

#### Aging Process

A third of the wine is aged 12 months in oak vats, while the rest is aged 12 months in stainless steel; the wine is blended prior to bottling and aged an additional three months in the bottle at a controlled temperature

#### Tasting Notes

**Color:** Intense, ruby red

**Bouquet:** Beautifully smooth, pure raspberry and blackberry fruit nose

**Flavor:** Sleek, fresh red berry and blackberry fruit with lovely purity and a subtle spicy edge

**Pairings:** Pairs well with fresh pasta and meats

**Alcohol Content:** 13%

**Serving Temperature:** 60-62°F

**Production:** 50,000 bottles

