

Gagliole Colli della Toscana Centrale IGT

The lofty cypresses, the stepped terraces, the hedgerows interwoven with roses, aromatic herbs, and shrubs—these are the elements that comprise Gagliole's welcome to its guests.

The Antico Podere Gagliole, located in the classic Chianti-area, is a modern winery that boasts almost 20 hectares of vineyards, on two different sites, one in **Castellina in Chianti** and the other in the **Conca d'Oro in Panzano**. 10 hectares include Sangiovese, Merlot and Cabernet Sauvignon, at a significant elevation of 500-550 metres; the vines are planted in predominantly galestro-rich soils that are rocky and nutrient poor, but with abundant mineral content. The winery produces also Tuscany IGTs for its white wines, Colli della Toscana Centrale for its reds, and, of course, Chianti Classico.



We tasted: **Gagliole 2013 Colli della Toscana Centrale IGT**

The most impressive expression of the estate, from which it takes its name, is **Gagliole**, its grapes a blend of 90% Sangiovese and 10% Cabernet Sauvignon. The clusters are given a meticulous quality-selection in the vineyard, followed by a second selection of the berries on the sorting tables in the cellar, after which the berries are given a fermentation-maceration in oak barrels lasting almost 60 days. Eighteen months of maturation in oak, 30% new, ensure that the wine will fully exhibit its fascination, its rich, floral bouquet, with hints of spice, and its full-volumed body and densely-woven tannins.