



2019 il buio

il tagliato – azienda agricola



dark, intense red.
aromas of small dark fruits, like blackcurrant as well as plums.
spicy notes of clove and licorice with hints of roasted, balsamic flavors.
smooth structure and lively tannins.

blend: 60% ancellotta, 40% sangiovese

production zone: chianti classico

denomination: IGT alta valle della greve

alcohol: 13.5%

harvest: by hand and selected

fermentation: in stainless steel with temperatures not exceeding 28°C

finishing: 22 months in small french oak barriques and a portion in steel tanks

oenologists: vittorio & jurij fiore

