



2017 la foglia tonda

il tagliato – azienda agricola



brilliant garnet red

striking expression of fruitiness and minerality

combined with delicate floral scents

impressive depth and lavish savor

a wine with distinct character and elegance

blend: 100% foglia tonda

production zone: chianti classico

denomination: IGT alta valle della greve

alcohol: 14%

harvest: by hand and selected

fermentation: in stainless steel with

temperatures not exceeding 28°C

finishing: 22 months in french oak barriques,
300l, followed by 12 months in the bottle, prior
to release

annual production: 396 bottles

hand numbered

oenologists: vittorio & jurij fiore

