



2019 la foglia tonda

il tagliato – azienda agricola



brilliant garnet red.

aromas of ripe, red forest berries combined with delicate floral scents.

intriguing, dynamic depth and freshness.

savoring elegance with a persistent and long finish.

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 small french oak barriques, followed by 12 months in the bottle, prior to release

annual production: 441 bottles & 49 magnums hand numbered

oenologists: vittorio & jurij fiore

