



2018 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: 18 months in small french oak
barriques and a portion in steel tanks

oenologists: vittorio & jurij fiore

