



2016 la foglia tonda

il tagliato – azienda agricola



vivid garnet red

notes of ripe forest fruits with floral scents such as fragrance of violet

dynamic, fresh and of great depth at the palate and with unambiguous 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, 225l, followed by 12 months in the bottle, prior to release

annual production: 396 bottles
hand numbered

oenologists: vittorio & jurij fiore

