



2018 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: 472 bottles & 52 magnums

hand numbered

oenologists: vittorio & jurij fiore

