



2014 mano 'n mano IGT

il tagliato – azienda agricola



vivid ruby red

delicate notes of cherries and fresh red fruits
sapid, involving and well balanced in the
palate

long, aromatic and persisting finish

blend: 90% sangiovese, 10% foglia tonda

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: 22 months in french oak barriques,
225l & 300l

annual production: 972 bottles – hand
numbered

oenologists: vittorio & jurij fiore

awards:

- 92/99 Annuario dei Miglior Vini Italiani
di **Luca Maroni** 2019