



2017 mano 'n mano

il tagliato – azienda agricola



vivid ruby red

pleasant aromas of fresh blackberries and subtle hints of cherries

well integrated tannins and acidity, smooth and vibrant in the mouth

an elegant and exciting wine with a distinct and long aftertaste

blend: 100% sangiovese

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 & 300l

annual production: 1437 bottles & 106 magnum hand numbered

oenologists: vittorio & jurij fiore

