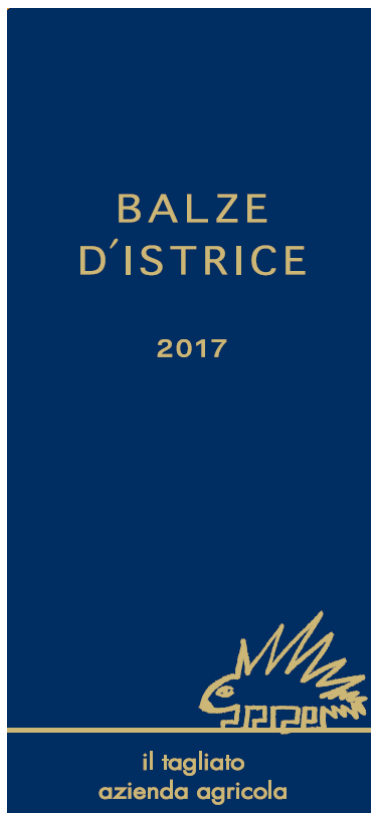




2017 BALZE D'ISTRICE

il tagliato – azienda agricola



intense ruby red
an elegant bouquet of dark forest berries
smoothly integrated notes of vanilla and caramel
vibrant and silky palate with elegant tannins
powerful and a well-balanced complexity with a long finish

blend: 80% sangiovese, 20% merlot

production zone: chianti classico

denomination: IGT alta valle della greve

alcohol: 14.5%

harvest: by hand and selected

fermentation: in stainless steel with temperatures not exceeding 28°C

finishing: 22 months in french oak barriques, followed by 12 months in the bottle, prior to release

annual production: 1626 bottles & 151 magnum hand numbered

oenologists: vittorio & jurij fiore

