



2015 BALZE D'ISTRICE IGT – IL BUIO

il tagliato – azienda agricola

dark, intense colour with purple highlights
aromas of small and ripe dark fruits
toasty notes of oak and black pepper
smooth and delicate structure with soft
acidity and supple tannins

blend: 60% ancellotta, 40% 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: 12 months in small french oak
barriques and a portion in steel tanks

annual production: 1001 bottles

oenologists: vittorio & jurij fiore