



2016 il buio

il tagliato – azienda agricola

dark, intense red with purple highlights
aromas of small and ripe dark fruits
balsamic, spicy and notes of toasted oak
delicate tannins with an intriguing structure

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

oenologists: vittorio & jurij fiore

