



2017 - il buio

il tagliato – azienda agricola



dark, intense red
aromas of small dark fruits, like blackcurrant
and elderberry
hints of toasted and balsamic flavors
smooth structure and intense tannins

blend: 60% ancellotta, 40% sangiovese

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: 18 months in small french oak
barriques and a portion in steel tanks

oenologists: vittorio & jurij fiore

