



## 2015 la foglia tonda

il tagliato – azienda agricola



vivid garnet red

delicate notes of underbrush fruits, plum and  
with a floral, violet fragrance

delicate aromas of oak

full bodied and elegant texture

important and pleasing finish

**blend:** 100% foglia tonda

**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,  
225l, followed by 12 months in the bottle, prior  
to release

**annual production:** 299 bottles  
hand numbered

**oenologists:** vittorio & jurij fiore

