



2016 mano 'n mano

il tagliato – azienda agricola



pure ruby red

mature fruits with delicate hints of cherries
ample palate with notes of vanilla, fresh red
fruits and hints of liquorice
aromatic and important, long persisting finish

blend: 90% sangiovese, 10% foglia tonda

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: 22 months in french oak barriques,
225l & 300l

annual production: 1362 bottles & 62 magnum
hand numbered

oenologists: vittorio & jurij fiore

