



2018 mano 'n mano

il tagliato – azienda agricola



vivid ruby red

pleasant aromas of cherries and scents of violets

complement delicate notes of oak

tannins and acidity are well integrated, smooth and vivacious in the mouth

a charming wine with captivating elegance and a distinct, long aftertaste

blend: 100% 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: 22 months in french oak barriques, 225l & 300l

annual production: 1950 bottles & 93 magnum, hand numbered

oenologists: vittorio & jurij fiore

