



2021 la foglia tonda

il tagliato – azienda agricola



a captivating vivid garnet red.
the aroma reveals notes of ripe forest fruits,
including juicy blackberries and wild cherries,
complemented by floral hints of freshly bloomed
violets and delicate wildflowers.
dynamic and fresh, with fine tannins and a touch
of minerality that adds depth and balance.
the wine carries through with elegance, leading
to a long, smooth finish.

blend: 100% 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 26°C

finishing: 22 months in small french oak
barriques, followed by 12 months in the bottle,
prior to release

annual production: 499 bottles & 68 magnums
hand numbered

oenologists: vittorio & jurij fiore

