



## 2021 mano 'n mano

il tagliato – azienda agricola



vivid ruby red, bright and inviting.  
delicate, yet expressive aromas of fresh cherries,  
red fruits such as redcurrants, with subtle floral  
undertones.

offers a lively palate, engaging, marked by a  
pleasant sapidity, a balanced structure and  
refined texture that enhances both character  
and elegance.

it finishes long, aromatic and persistent, leaving  
a clean, flavorful impression that lingers  
gracefully.

**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 26°C

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

**annual production:** 2679 bottles &  
141 magnum, hand numbered

**oenologists:** vittorio & jurij fiore

