

Viticcio

Vermentino Toscana IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 100% Vermentino

WINEMAKING: Maceration on skins for 48 hrs; soft press; cool stabilization with no malolactic fermentation

ALCOHOL BY VOLUME: 13.5%

AGING: 4 months in stainless steel tanks

ANNUAL PRODUCTION: 1250 Cases



THE STORY

Viticcio has been making wines since 1964, among the rolling hills of Greve in Chianti, in the very heart of Chianti Classico. The winery has grown to encompass 120 hectares of estate-owned land among the hills of Chianti Classico and Maremma.

PHILOSOPHY: Viticcio stands tall by the efforts of its team.

Young and invested, they are able to carry out a philosophy of sustainability and greater land stewardship that can express the beauty of Chianti Classico and Maremma through organic and biodynamic means.

BIOGRAPHY: Head Winemaker - Daniele Innocenti.

Born in 1977, Daniele was born in Greve just across the vineyards he tends to now. He began his time at Viticcio in 2005.

THE ADJECTIVES

OVERALL: Fresh & Savory

AROMAS / FLAVORS: Seabreeze, Pineapple & Sage

MOUTHFEEL: Full-bodied with clean mineral notes

THE SELLING POINTS

Tuscan Vermentino with intrigue & complexity

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice

PAIRINGS: Watermelon Salad, Shrimp Ceviche, Linguini with Clams

