

Viticcio

Chianti Classico DOCG Riserva



THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 90% Sangiovese, 5% Syrah, 5% Merlot

WINEMAKING: Alcoholic fermentation at 26-30°C in stainless steel and maceration for 20 days.

ALCOHOL BY VOLUME: 13.5%

AGING: 12 months in barriques, 8 in Slavonian Oak

ANNUAL PRODUCTION: 4200 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: Complex & Emphatic

AROMAS / FLAVORS: Sour Cherry, Ripe Blackberry, Cinnamon, Nutmeg, Ground Pepper

MOUTHFEEL: Soft & Fresh with Long Toasted Finish

THE SELLING POINTS

Prestigious, Bold & Stylish while Overdelivering on Quality

AWARDS: 95pts Wine Spectator - #14 Top 100, 92pts Decanter, 92pts James Suckling

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice

PAIRINGS: Seared Ribeye with Reduction, Osso Bucco, Roasted Veggies



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