

Viticcio

Chianti Classico DOCG Riserva

THE FACTS

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Chianti Classico
CEPAGE: 90% Sangiovese, 5% Merlot, 5% Syrah
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, 92pts James Suckling, 92pts Decanter
SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice
PAIRINGS: Seared Ribeye with Reduction, Osso Bucco, Roasted Veggies



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