

Viticcio

Rosato Toscana IGT

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 50% Syrah, 50% Sangiovese

WINEMAKING: Fermentation at 13°C in stainless steel tanks, with no malolactic fermentation. Aged in stainless steel on the lees for 5 months with cold stabilization

ALCOHOL BY VOLUME: 12.5%

AGING: Aged in stainless steel on the lees for 5 months

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 SELLING POINTS

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice

