

Viticcio

Orange Skin Contact Vermentino IGT

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 85% Vermentino, 10% Viognier, 5% Petit Manseng

WINEMAKING: Alcoholic fermentation at 13°C in stainless steel tanks, on the skins and with indigenous yeasts at a maximum temperature of 18° C for two weeks, with punching down 2 times a day, and post-fermentation maceration on the skins for 2 months during which the malolactic fermentation partially took place.

ALCOHOL BY VOLUME: 12.0%

AGING: In stainless steel tanks for 4 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 ADJECTIVES

OVERALL: Fresh & complex

AROMAS / FLAVORS: Bread crust followed by citrus, spicy & honey notes

MOUTHFEEL: Full & silky

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Natural Fermentation

