

Viticcio

Ferraio Toscana IGT

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Toscana IGT

CEPAGE: 40% Sangiovese, 25% Merlot, 25% Cabernet Sauvignon, 10% Petit Verdot

WINEMAKING: Alcoholic fermentation and maceration in stainless steel tanks for 15-20 days at 26-30°C.

ALCOHOL BY VOLUME: 13.5%

AGING: 12 months in steel and Slavonian oak barrels

ANNUAL PRODUCTION: 8300 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: Smooth & Deep

AROMAS / FLAVORS: Blackberry, Blackcurrant, Hyacinth, Violet

MOUThFEEL: Refreshing & Elegant with Savory Tannins

THE SELLING POINTS

An Everyday Wine with Super Tuscan influence.

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice

PAIRINGS: Hard Cheeses and Smoked Meats, Stewed Lamb Curry



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