

Viticcio Bolgheri DOC

THE FACTS

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Bolgheri
CEPAGE: 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc
WINEMAKING: Maceration for 15 days; fermentation in stainless steel tanks at 28- 30°C
ALCOHOL BY VOLUME: 13.5%
AGING: 12 months in barriques, 6 in stainless steel
ANNUAL PRODUCTION: 3750 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: Rich & Smooth
AROMAS / FLAVORS: Cacao, Coffee, Sour Cherry on the mouth, Wet Earth on the palate
MOUTHFEEL: Savory with Decisive Tannins

THE SELLING POINTS

Super Tuscan Tradition at an Approachable Price Point
AWARDS: 90pts Decanter
SUSTAINABILITY: Certified Organic, Biodynamic In Practice
PAIRINGS: Slow Cooked Chicken Thigh, Short Rib Penne, Roasted Duck



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