

# Viticcio Sospetti Toscana Rosso IGT

## THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti

CEPAGE: 40% Sangiovese, 30% Cabernet Sauvignon, 20% Merlot, 10% Syrah

WINEMAKING: Alcoholic fermentation and maceration in stainless steel tanks for 15-20 days at 26-30°C. Pumping over and delestage at regular intervals. Malolactic fermentation in stainless steel

ALCOHOL BY VOLUME: 13.0%

AGING: Stainless steel tanks for 12 months

ANNUAL PRODUCTION: 50,000 bottles

## 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:** Dense and Compact

**AROMAS / FLAVORS:** Dark cherries, blackberries, baking spices

**MOUTHFEEL:** Mild and savory

## THE SELLING POINTS

**AWARDS:** 93pts Decanter, 93pts James Suckling

