

Viticcio

Prunaio Gran Selezione

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Chianti Classico

CEPAGE: 100% Sangiovese

WINEMAKING: Fermentation at 28-30°C in stainless steel & maceration for 25 days. Malolactic fermentation in wood.

AGING: Barriques 18 months, Slavonian Oak 6 months

PRODUCTION: 20,000 bottles/year

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: Unique and complex

THE SELLING POINTS

A Chianti Classico made unexpectedly in Super Tuscan style.

SUSTAINABILITY: Biodynamic In Practice

