

Viticcio

Morellino di Scansano



THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Morellino di Scansano

CEPAGE: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot

WINEMAKING: Alcoholic fermentation at 28-30°C in stainless steel, and maceration for 10 days.

AGING: 10-12 months in barriques, 3-5 stainless steel

PRODUCTION: 1700 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: Warm & Savory

AROMAS / FLAVORS: Sour Cherry, Ripe Strawberry, Vanilla, Wet Earth

MOUTHFEEL: Rich yet Refreshing

THE SELLING POINTS

Lush & Charming, an Approachable Expression of Sangiovese

AWARDS: 90pts James Suckling

SUSTAINABILITY: Certified Organic, Biodynamic In Practice

PAIRINGS: Pot Roast, Pizza, Herb-Crusted Pork Tenderloin