


VITICCIO

Chianti Classico DOCG 2019

This is the winery's most historic wine, the first Viticcio label, made with a blend of Sangiovese grapes and rounded out with a small addition of Merlot.

Denomination: Chianti Classico DOCG

Grape varieties: 95% Sangiovese, 5% Merlot

Agronomic conduction: Organic

First vintage produced: 1965

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south-southwest and nord sun exposure

Soil: Clayey, with prevalent amounts of Alberese and Colombino stones

Training system: Guyot and spur-trained cordon

Vineyard age and density: 5-35 years; 4000-7000 plants per hectare

Harvest: manual, during the second week of September for Merlot and the last week of September for Sangiovese

Vinification: Alcoholic fermentation at 26-28°C in stainless steel and maceration for 15 days. Malolactic fermentation in stainless steel

Aging: in barriques of 225 and 300 l for 12 months and in large Slovenian oak barrels for another 12 months

Tasting notes: Brilliant ruby red in color, at the nose this wine offers scents of red fruits, plums and violets. Also evident toasty notes of tobacco, graphite and damp earth. On the palate, it is pleasantly refreshing, with elegant and balanced tannins that leave a long finish of toasted and bitter cocoa notes, which come from aging in wood.

Alcohol: 14%

Production: 70.000 bottles/year

Formats: 0.75 l, Magnum, Double Magnum, 5 l

