

Viticcio Chianti Classico DOCG 2014

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

2014 Vintage Report

2014 will be remembered by many as one of the most difficult yet stimulating vintages in a quite a long time. After a mild and very rainy winter, spring was hot and dry and helped the vines to begin budding on a regular schedule. From the flowering (first ten days of June) to the veraison (first ten days of August), the climate put a strain on both plants and vineyard workers. The summer was quite cool and rainy, and only good

preventative practices with canopy and soil management kept the plants healthy and protected the grapes from downy mildew and botrytis. Fortunately, by the end of August we had a period of 50 days of optimal ventilation and nice temperatures, guaranteeing a good ripening of the grapes. In the end, 2014 will be remembered as a vintage with balance and harmony, yet without excess polyphenolic concentration.

Denomination: Chianti Classico DOCG

Grape varieties: 98% Sangiovese Grosso, 2% Merlot

First vintage produced: 1966

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south-southwest, northern, and southern exposure

Soil: clayey, with prevalent amounts of alberese and colombino stone

Training system: Guyot and spur-trained cordon

Vineyard age and density: 5-30 years; 4000-7000 plants per hectare

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

Vinification: Alcoholic fermentation at 26-30°C in stainless steel and maceration for 15 days. Malolactic fermentation in stainless steel.

Aging: in barriques of 225 and 300 l and large Slavonian oak barrels for about 12 months

Bottling and release: March 2016 and June 2016

Tasting notes: Brilliant ruby red in color, on the nose this wine offers scents of red fruits, plums, and violets. Also evident are notes of blond tobacco, graphite, damp underbrush, and toasty notes. On the palate, it is pleasantly refreshing, with elegant and balanced tannins that leave a long finish of toasted and bitter cacao notes, which come from aging in wood. Will age well for eight years or more

Alcohol: 13,6%

Production: 150,000 bottles/year

Format: 0.75 l, Magnum, Double Magnum, and 5 l



VITICCIO



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