



**Nittardi**

# Chianti Classico DOCG Casanuova di Nittardi 2012 Vigna Doghessa



## The winery

The boutique winery Nittardi lies between Castellina and Panzano in the heart of the Chianti Classico region. Nittardi was first mentioned as „Nectar Dei“ in 1183. In the 16th century, the winery belonged to Michelangelo Buonarroti, who produced his own wine here. He is known to have sent some of his wine to the Pope in Rome as a „genuine gift“.

## The vineyard

Casanuova di Nittardi is a pure Sangiovese from the single vineyard “Vigna Doghessa”. The vineyard lies on a south-facing hill at 450 meters above sea level and has a soil full of schist stones, which engenders the wine with a strong minerality and pleasant freshness.

## The vintage

The 2012 vintage will be remembered for a very hot and dry summer. Fortunately we had some rain at the end of August and beginning of September, which reactivated natural processes within the grapes and slowed down maturation. Thus, at the end of September we could harvest healthy grapes for balanced wines with excellent ratios of alcohol, acidity and polyphenols.

## The artwork

Since 1981, Nittardi has paid annual homage to Michelangelo by having an internationally recognized artist such as Hundertwasser, Yoko Ono, Günther Grass or Dario Fo create the label and wrapping paper. The artwork for Casanuova di Nittardi 2012 is by the German *informal* artist Karl Otto Götz (born 1914).

## Profile

Vibrant ruby red, intensely redolent of cherries, violet and hints of aromatic herbs and spices, with well-rounded tannins and a long-lasting finish on the palate. Excellently suited to all variations of pasta and meat dishes. Best served at approx. 16° C (61° F).

## The wine

Grape Variety:	100% Sangiovese
Gals/vines per acre:	1.410 / 1.600 – 2.200
Aging:	14 months in used French oak barrels (500 liter), a few months in bottle
Date of bottling:	August 2014
Alcohol:	13.35%
Total acidity:	5.40 g/l
Malic acid   pH:	0 g/l   3.57

## Awards & Accolades

Wine Enthusiast - 93 P  
Daniele Cernilli - 92 P  
Gambero Rosso - 2 red glasses  
Decanter – 5 Stars Award