



Nittardi

Chianti Classico DOCG Nittardi 2015 Riserva Selezionata



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 his wine to the Pope in Rome as a „genuine gift“.

The vineyard

Nittardi Riserva Selezionata grows in our best vineyard, the Vigna Alta. The vineyard lies on a south-facing hill at 500 meters above sea level and has a soil full of schist stones, which engenders the wine with an elegant minerality and pleasant freshness.

The vintage

2015 is an outstanding vintage that will bring us much joy for a long time to come. After a real winter that brought snow in most parts of Tuscany and a mild spring summer arrived suddenly at the end of May and was one of the hottest we can remember. Thanks to a general dry growing season we were able to harvest perfectly ripe and healthy grapes in our Vigna Alta vineyard on the 16th and 17th of September.

The wine

Nittardi Riserva Selezionata is a Chianti Classico Riserva made out of Sangiovese with a small percentage of Merlot. Our Super Premium Riserva is produced only in the best vintages and represents best the terroir of Nittardi and the long experience of our winemaking team guided by Carlo Ferrini. The first vintage was produced 1985 and shows still today that the wine can age easily 25 + years. Important wine guidebooks and magazines as *Gambero Rosso*, *Decanter* and *Wine Spectator* awarded Nittardi Riserva with highest awards, ranking it regularly among the best in Tuscany. The 30th jubilee edition comes with a special golden wrapping paper.

The wine

Grape variety:	95% Sangiovese, 5% Merlot
HL/vines per hectare:	30 / 6.600
Aging:	24 months in 500 liter French oak barrels, 6 months in a single concrete vat, 9 months in bottle
Date of bottling:	March 2018
Alcohol:	13.5%
Total acidity:	5.7 g/l
pH:	3.5

Profile

Intense ruby red, nose of blueberry, dark cherry, ripe blackberry and garrigue with notes of spices. Medium palate with elegant tannins and balanced acidity. Outstanding texture, remarkable softness with a long & persisting finish. Riserva 2015 is still a very compact and young wine that will shine in 2019. It matches perfectly with dishes of the creative Tuscan cuisine. It should be served at around 16° C.

Awards & Accolades

Bibenda – 5 Grapes (highest award)
Robert Parker - 93 points
James Suckling – 93 points

