



Nittardi

Chianti Classico DOCG Belcanto 2016



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

All grapes come from our own vineyards in the municipality of Castellina in Chianti. Half of the grapes for Belcanto come from our vineyards at Nittardi, located 450 meters above sea level, while the other half come from our vineyard close to Villa Rosa, located south of Castellina at 270 meters. The Villa Rosa vineyard, planted in 1968, has Sangiovese and small amounts of seven other local grape varieties, including Canaiolo, Colorino, Malvasia Nera, Cilieggiolo, Mammolo, Foglia Tonda and Pugnello. Both vineyards enjoy a soil mix of limestone and clay with a rich skeleton of Galestro, the local name for schist, which engenders the wine with a pleasant minerality.

The name and the label

In the world of music, Belcanto represents the harmony displayed by a complete work. Belcanto also echoes the adage of the great wine critic Luigi Veronelli: „Wine is the earth's hymn to the heavens.“ In every way, Belcanto is the fitting name for Nittardi's newest composition. The label refers to the history and terroir of the wine: eight pebbles in the colors of the gray galestro soil and the typically red color tone of Chianti Classico – like the eight notes of the scale and the eight grape varieties of Belcanto. And looking out from this mosaic of eight pebbles, the face of the historic owner of Nittardi: the Italian master painter and archetypical „Renaissance Man“, Michelangelo Buonarroti.

The vintage

A perfect vintage, 2016 comes after the outstanding 2015 vintage, and in the future we will spend many evenings discussing which vintage of this great couple is our favorite. After a mild winter with abundant rain, bud break occurred in early April. Dry and warm weather dominated spring and summer, and a few rain showers in July and August guaranteed enough water to keep our vines healthy without significant water stress. 2016 is a classic, hedonistic warm vintage and can be compared to 2006 and 2010. At the time being the wines of 2016 seem more open, rich and round and ready to drink compared to their more austere siblings from 2015.

Profile

Rich ruby-red color, juicy cherry, raspberry and spicy aromas with hints of Mediterranean herbs and floral notes on the nose. Medium bodied with soft and juicy tannins on the palate and a fresh and velvet finish. Excellently suited to Tuscan appetizers and Charcuterie as well as to all variations of pasta. Best served at approx. 16° C (61° F).

The wine

Grape variety:	90% Sangiovese, 10% other indigenous grape varieties such as Canaiolo, Colorino and Malvasia Nera
HL/vines per hectare:	42 / 3.300 –6.660
Aging:	12 months in French oak barrels (500 liter) and 35hl botte, 4 months in concrete vats, a few months in the bottle
Date of bottling:	July 2018
Alcohol:	13,5 %
Total acidity:	5.7 g/l
Malic acid pH:	0 g/l 3.43

