



Nittardi

Chianti Classico DOCG Belcanto 2018



The winery

The boutique winery Nittardi lies between Castellina in Chianti 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. It is documented that he sent his wine to the Pope in Rome as a „genuine gift“.

The vineyard

All grapes come from our own vineyards – all certified organic - 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, Ciliegiolo, Mammolo, Foglia Tonda and Pugnitello. 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

After the extremely hot 2017 vintage, with 2018 things came back to normality and the vintage can be described as “classic”. We had a cold winter with snow in our vineyards for a few days, spring was rainy followed by a mild summer. The weather from the middle of August until the harvest was very nice without rain and with important diurnal temperature variations. We picked our healthy and ripe grapes for Belcanto in Villa Rosa on 12st – 14th of September and in Nittardi on the 20th and 21st of September. 2018 is the second vintage that all our vineyards (Maremma and Chianti Classico) are certified organic after we started to convert all vineyards to organic in 2014.

Profile

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

Awards&Accolades

James Suckling 92 points

The wine

Grape variety:	90% Sangiovese, 10% other indigenous grape varieties such as Canaiolo, Colorino and Malvasia Nera
HL/vines per hectare:	30 / 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:	August 2020
Alcohol:	13.5 %
Total acidity:	5.8 g/l
Malic acid pH:	0 g/l 3.35

