



# Nittardi

## Chianti Classico DOCG Casanuova di Nittardi 2015 Vigna Doghessa 35<sup>th</sup> artist label



### 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

2015 is an outstanding vintage that will bring us much joy for a long time to come as the wines have an outstanding aging potential. After a real winter that brought snow for a few days to Nittardi 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 season we were able to harvest perfectly ripe and healthy grapes.

The Vigna Doghessa was picked on the 17th and 18th September 2015. 2015 is a classic warm and dry vintage and can be compared 1997, 2007 and 2010.

### The artwork

Since 1981, Nittardi has paid annual homage to Michelangelo by having an internationally recognized artist such as Hundertwasser, Yoko Ono, Günter Grass or Dario Fo create the label and wrapping paper.

The artwork for the 2015 vintage is by the British Pop Artist Joe Tilson. His inexhaustible source of inspiration is the spirit of La Serenissima, the centuries-old sacred architecture of Venice.

### Profile

Intensely redolent of cherries, violet and hints of aromatic herbs and spices on the nose. On the palate we find also an important darker fruit character paired with velvet tannins and a long-lasting finish driven an important structure and volume on the palate. Excellently suited to all variations of pasta and meat dishes. Best served at approx. 16° C (61° F).

### Awards & Accolades

93 P - Doctor Wine by Daniele Cernilli  
93 P - James Suckling

### The wine

Grape Variety:	100% Sangiovese
HI/vines per hectare:	45 / 6.660
Aging:	14 months in used French oak barrels (500 liter), 4 months in a concret vat, a few months in the bottle
Date of bottling:	August 2016
Alcohol:	13.5%
Total acidity:	5.8 g/l
Malic acid   pH:	0 g/l   3.48

