



Nittardi

Chianti Classico DOCG

Casanuova di Nittardi 2016 *Vigna Doghessa*

36th 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

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. Vigna Doghessa was picked on the 10th and 11th of September 2016. 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, round and ready to drink compared to their more austere siblings from 2015.

The artist label and wrapping paper

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

The artwork for the 2016 vintage was entrusted to the British artist Allen Jones.

His provocative work is best known for reflecting his interest in gender and power relations, and it has had a significant impact on 20th century pop culture. 2016 is a unique in Nittardi's history as Jones created two different wrapping papers: besides the regular, he painted a second paper that envelops a secret edition of bottles coming from the dark cellar of Nittardi.

Profile

Rich ruby red color. Intense red fruit character – ripe cherries and plums dominate, with interesting notes of garrigue and white pepper. The palate has a beautifully elegant and juicy structure with an important tannic backbone that gives length to the wine and will make it age gracefully. This is an important wine that can be served with different types of food. I would love to drink it to a traditional *Ossobuco in Bianco* or to a *Pepeoso dell'Impruneta*. Best served at approx. 16° C (slightly cooler than you would normally serve your red wine).

The wine

Grape variety:	100% Sangiovese
HI/vines per hectare:	35 / 6.600
Aging:	14 months in new (10%) and used French oak barrels (500 liter), 4 months in a concrete vat, a few months in the bottle
Date of bottling:	July 2018
Alcohol:	13,8 %
Total acidity:	5,9 g/l
Malic acid pH:	0 g/l 3,44

