



Nittardi

Chianti Classico DOCG Nittardi 2012 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

After a mild winter and a particular rainy spring, we had a particularly hot and dry summer. In the beginning of September we had some noticeable rain that delayed the harvest about a week. Finally we started picking on the 20th of September at Nittardi. In general the climate in 2012 was similar to 2011 characterized by a hot summer.

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 magazines as *Gambero Rosso*, *Decanter* and *Wine Spectator* awarded Nittardi Riserva with highest awards, ranking it regularly among the best in Tuscany.

The wine

Grape variety:	95% Sangiovese, 5% Merlot
Gals/vines per acre:	1,400 / 2,200
Aging:	24 months in 500 liter French oak barrels (30% new), 6 months in a single concrete vat, 12 months in bottle
Date of bottling:	June 2015
Alcohol:	13.7%
Total acidity:	5.6 g/l
pH:	3.5

Profile

Intense ruby red, nose of cherry fruit, ripe plums, garrigue with notes of spices. Rich palate with elegant tannins and balanced acidity. Perfect fusion of texture, softness and flavor with a long & persisting finish. It matches perfectly with dishes of the creative Tuscan cuisine. It should be served at around 16° C.

Awards & Accolades

Gambero Rosso - 3 red glasses
Decanter - 5 Stars Award
James Suckling - 93 P

