



Nittardi

Chianti Classico DOCG Nittardi 2017 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

2017 was an extreme vintage that will be remembered for being the hottest and driest vintage we ever had in Tuscany. After a cold winter with less rainfall than usual spring and summer were very dry. We practically didn't have any rainfall from the end of April until the harvest in our Chianti Classico vineyards. Temperatures were for prolonged periods very hot. Because of this the total grape quantities were reduced by 30-40%. We picked the healthy and ripe grapes of Vigna Alta in two day on the beginning of September. 2017 was the first vintage that all our vineyards are certified organic.

The wine

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The wine

Grape variety:	95% Sangiovese, 5% Merlot
HL/vines per hectare:	30 / 6.600
Aging:	24 months in 500 liter French oak barrels (20% new), 6 months in a single concrete vat, 9 months in bottle
Date of bottling:	February 2020
Alcohol:	14%
Total acidity:	5.7 g/l
pH:	3.35

Profile

Intense dark red, nose of blueberry, dark cherry, ripe blackberry and garrigue with notes of exotic spices. Medium palate with elegant tannins and excellent freshness considering the warm growing season. Outstanding texture, remarkable softness with a long & persisting finish. Riserva 2017 is still a very compact and young wine and it will be exciting to follow the evolution of this wine for the next 20 years. It matches perfectly with dishes of the creative Tuscan cuisine. It should be served at around 17° C.

Awards & Accolades

Luca Maroni – 94 points
James Suckling – 93 points

