



Nittardi

Chianti Classico DOCG Nittardi 2018 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, called in Chianti *Galestro* which engenders the wine with an elegant minerality and pleasant freshness.

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 Nittardi Riserva in our Vigna Alta in two days 15th – 16th of September.

The wine

Nittardi Riserva Selezionata is a Chianti Classico Riserva based on our best Sangiovese grapes. Our Super Premium Riserva is produced only in the best vintages and represents best the terroir of Nittardi with the know-how of our winemaking team guided by Carlo Ferrini.

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. Outstanding texture, remarkable softness with a long & persisting finish. Riserva 2018 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.

The wine

Grape variety:	100% Sangiovese
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, 12 months in bottle
Date of bottling:	February 2021
Alcohol:	14%
Total acidity:	5.9 g/l
pH:	3.33

