



# Nittardi

## Chianti Classico DOCG Belcanto 2021 *certified organic*



### The winery

The boutique winery Nittardi lies between Castellina in Chianti 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. It is documented that he sent his wine to the Pope in Rome as a „genuine gift“.

### The vineyard

All grapes come from our own vineyards – all certified organic - in the municipality of Castellina in Chianti. Half of them come from our vineyards at Nittardi, located 450 meters above sea level, while the other half come from our vineyard close to Villa Rosa, located south of Castellina at 270 meters. The Villa Rosa vineyard, planted in 1968, has Sangiovese and small amounts of seven other local grape varieties: Canaiolo, Colorino, Malvasia Nera, Ciliegiolo, Mammolo, Foglia Tonda and Pugnello. Both vineyards enjoy a soil mix of limestone (Alberese) and clay with a rich skeleton of Galestro, the local name for schist, which engenders the wine with a pleasant minerality.

### The name and the label

In the world of music, Belcanto represents the harmony displayed by a complete work. Belcanto also echoes the adage of the great wine critic Luigi Veronelli: „Wine is the earth's hymn to the heavens.“ In every way, Belcanto is the fitting name for this wine. The label refers to the history and terroir of the wine: eight pebbles in the colors of the gray galestro soil and the typically red color tone of Chianti Classico – like the eight notes of the scale and the eight grape varieties of Belcanto. And looking out from this mosaic of eight pebbles, the face of the historic owner of Nittardi: the Italian master painter and archetypical „Renaissance Man“, Michelangelo.

### The vintage

In 2021 we had a regular winter with some snow, followed by an early bud break at the beginning of March in our Maremma vineyards. We had some frost in April that reduced the quantities in some of our vineyards by 20%. The rest of April and May were rather rainy and gave enough water to our vines for the rest of the growing season. Summer was hot and dry. We harvested the grapes for Belcanto in the two central weeks of September.

### Profile

Ruby-red, juicy cherry and raspberry with hints of Mediterranean and floral notes on the nose. Medium bodied with grippy tannins on the palate and a fresh and long finish. Excellently suited to Tuscan appetizers and Charcuterie as well as to all variations of pasta. Best served at approx. 18° C (61° F).

### Awards & Accolades

93 P - Luca Maroni  
93 P - Daniele Cernilli  
92 P - James Suckling  
90 P - Antonio Galloni

### The wine

|                       |   |
|-----------------------|---|
| Grape variety:        | 90% Sangiovese, 10% other local grape varieties such as Canaiolo, Colorino and Malvasia Nera                        |
| HL/vines per hectare: | 30 / 3.300 –6.660   |
| Aging:                | 15 months in 35hl botti, made out of French and Austrian oak, 4 months in concrete vats, a few months in the bottle |
| Date of bottling:     | June 2023   |
| Alcohol:              | 14.5 %  |
| Total acidity:        | 5.85 g/l  |
| Malic acid   pH:      | 0 g/l   3.4   |

