



Nittardi

Chianti Classico DOCG Belcanto 2012



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

Half of the grapes for Belcanto come from our vineyards at Nittardi, located 450 meters above sea level, while the other half come from our vineyard in Villa Rosa, located south of Castellina at 270 masl. While at Nittardi we only have Sangiovese grapes, the Villa Rosa vineyard, planted in 1968, has Sangiovese and small amounts of seven other local grape varieties, including Canaiolo, Colorino and Malvasia Nera. Both vineyards enjoy a soil mix of limestone and clay with a rich skeleton of 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 Nittardi's newest composition.

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 Buonarroti.

The vintage

The 2012 vintage will be remembered for a very hot and dry summer. Fortunately we had some rain at the end of August and beginning of September, which reactivated natural processes within the grapes and slowed down maturation. Thus, at the end of September we could harvest healthy grapes for balanced wines with excellent ratios of alcohol, acidity and polyphenols.

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. Belcanto pairs well with starters and main courses of the creative Tuscan cuisine. It should be served at about 16°C (60,8°F).

The wine

Grape variety:	90% Sangiovese, 10% other indigenous grape varieties such as Canaiolo, Colorino and Malvasia Nera
Gals/vines per acre:	1.200 / 1.440 – 2.680
Aging:	12 months in used French oak barrels (500 liter), a few months in bottle
Date of bottling:	September 2014
Alcohol:	13.30%
Total acidity:	5.45 g/l
Malic acid pH:	0 g/l 3.57

