



Nittardi

Chianti Classico DOCG Casanuova di Nittardi 2014 *Vigna Doghessa*



The wine

Grape Variety:	100% Sangiovese
HI/vines per hectare:	45 / 6.660
Aging:	14 months in used French oak barrels (500 liter), 4 months in a concret vat, a few months in the bottle
Date of bottling:	June 2016
Alcohol:	13.3%
Total acidity:	5.8 g/l
Malic acid pH:	0 g/l 3.48

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

Casanuova di Nittardi is a pure Sangiovese from the single vineyard “Vigna Doghessa”. The vineyard lies on a south-facing hill at 450 meters above sea level and has a soil full of schist stones, which engenders the wine with a strong minerality and pleasant freshness.

The vintage

2014 will be remembered for being a wet and cool year. We had a mild and rainy winter and also spring and summer brought more rain than usual. Fortunately we had a beautiful sunny and dry September that guaranteed a good maturation. Thanks to very selective work in the vineyards and meticulous work on the selection table we used only healthy and completely ripe grapes. The Vigna Doghessa was picked during the last days of September 2014.

The artwork

Since 1981, Nittardi has paid annual homage to Michelangelo by having an internationally recognized artist such as Hundertwasser, Yoko Ono, Günter Grass or Dario Fo create the label and wrapping paper. The 2014 Casanuova di Nittardi is graced by the abstract and highly aesthetic compositions of the Chinese painter Hsiao Chin who can be considered as one of the most important intermediaries of art between East and West.

Profile

The style of the 2014 Casanuova reflects fully the climatic conditions of the 2014 growing season. Intensely redolent of cherries, violet and hints of aromatic herbs and spices, with crunchy tannins and a long-lasting finish on the palate driven by an refreshing acidity. Excellently suited to all variations of pasta and meat dishes.
Best served at approx. 16° C (61° F).

Accolades

BIBENDA 2017 - 5 grappoli
James Suckling 92 P

