



# Nittardi

## Chianti Classico DOCG Casanuova di Nittardi 2017 Vigna Doghessa 37<sup>th</sup> artist label



### 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 in the commune of Castellina in Chianti (Siena) on a south-facing hill at 450 meters (1500 ft) above sea level and has a soil full of schist stones, which engenders the wine with a strong minerality and pleasant freshness. As all the vineyards also Doghessa is certified organic.

### 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 Doghessa in two days on the beginning of September.

2017 is the first vintage that all our vineyards (Maremma and Chianti Classico) are certified organic.

### The artist label and wrapping paper

Since 1981, Nittardi has paid annual homage to Michelangelo by having internationally recognized artists such as Hundertwasser, Yoko Ono, Günter Grass or Dario Fo create the label and one wrapping paper.

The artwork for the 2017 vintage was entrusted to the artist Mikis Theodorakis. He is a Greek songwriter, composer, philosopher and politician and known among other things for the original soundtrack of the cult movie Zorba The Greek. We are especially proud that Theodorakis created label and wrapping paper for the 2017 Casanuova not only because we admire his art but also because we share his passionate political vision for Europe and against totalitarian systems.

### Profile

Purple red color. Intense red and black fruit character – ripe cherries and blackberries dominate, with interesting notes of exotic spices and well integrated oak notes.

The palate has a beautifully juicy and elegant structure with an important tannic backbone that gives length to the wine and will make it age gracefully. This is an important wine that can be served with different types of food. I love to drink it to a traditional Bistecca Fiorentina or to a Pappardelle all'Amatriciana. Best served at approx. 16° C (slightly cooler than you would normally serve your red wine).

### The wine

Grape variety:	100% Sangiovese
HI/vines per hectare:	35 / 6.660
Aging:	14 months in new (10%) and used French oak barrels (500 liter), 4 months in a concrete vat, a few months in the bottle
Date of bottling:	July 2019
Alcohol:	14,2 %
Total acidity:	5,7 g/l
Malic acid   pH:	0 g/l   3,40

