



# Nittardi

## Chianti Classico DOCG Nittardi 2011 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

The grapes for *Nittardi Riserva Selezionata* grow 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, which engenders the wine with an elegant minerality and pleasant freshness.

### The vintage

After a warm end of the winter and a mild and dry spring, we had a particularly hot and dry summer. Harvest was forwarded by about two weeks, filling the cellar with healthy grapes displaying superior freshness and crunchy tannins.

### The wine

*Nittardi Riserva Selezionata* is a Chianti Classico Riserva made from Sangiovese with a small percentage of Merlot. Our Super Premium Riserva is produced only in the best vintages and best reflects the terroir of Nittardi and the long experience of our winemaking team guided by Carlo Ferrini. The first vintage was produced 1985 and has shown that the wine can easily age 25+ years. Important wine magazines such as *Gambero Rosso*, *Decanter* and *Wine Spectator* have regularly awarded Nittardi Riserva the highest awards, ranking it among the best wineries in Tuscany.

### Profile

Intense ruby red color, a nose of cherry fruit, ripe plums, and garrigue with notes of spices. Rich palate with elegant tannins and balanced acidity. Perfect fusion of texture, softness and flavor. It matches perfectly with dishes of the creative Tuscan cuisine. Ideal serving temperature: around 16° C.

### Awards & Accolades

*Gambero Rosso* - 3 red glasses  
James Suckling - 93 P  
Guida Essenziale ai Vini Italiani - 92 P  
Veronelli - 3 stars / 91 P

### The wine

Grape variety:	95% Sangiovese, 5% Merlot
Gals/vines per acre:	1,400 / 2,200
Aging:	24 months in 500 liter French oak barrels (30% new), 12 months in bottle
Date of bottling:	February 2014
Alcohol:	13.8%
Total acidity:	5.65 g/l
pH:	3.5

