



Nittardi

Chianti Classico DOCG Nittardi 2016 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

Nittardi Riserva Selezionata grows 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

A perfect vintage, 2016 comes after the outstanding 2015 vintage, and in the future we will spend many evenings discussing which vintage of this great couple is our favorite. After a mild winter with abundant rain, bud break occurred in early April. Dry and warm weather dominated spring and summer, and a few rain showers in July and August guaranteed enough water to keep our vines healthy without significant water stress.

The wine

Nittardi Riserva Selezionata is a Chianti Classico Riserva based on Sangiovese with a small percentage of Merlot. Our Super Premium Riserva is produced only in the best vintages and represents best the terroir of Nittardi and the long experience of our winemaking team guided by Carlo Ferrini.

The first vintage was produced 1985 and shows still today that the wine can age easily 25 + years. Important wine guidebooks and magazines as *Gambero Rosso*, *Decanter* and *Wine Spectator* awarded Nittardi Riserva with highest awards, ranking it regularly among the best in Tuscany.

Profile

Intense ruby red, nose of blueberry, dark cherry, ripe blackberry and garrigue with notes of exotic spices. Medium palate with elegant tannins and balanced acidity. Outstanding texture, remarkable softness with a long & persisting finish. Riserva 2016 is still a very compact and young wine that will shine from 2020 onwards for at least 20 years to come. It matches perfectly with dishes of the creative Tuscan cuisine. It should be served at around 16° C.

Awards & Accolades

DECANTER – 94 points
Robert Parker - 93 points
James Suckling - 93 points

The wine

Grape variety:	97% Sangiovese, 3% Merlot
HL/vines per hectare:	30 / 6.600
Aging:	24 months in 500 liter French oak barrels (20% new), 6 months in a single concrete vat, 9 months in bottle
Date of bottling:	March 2019
Alcohol:	14%
Total acidity:	5.8 g/l
pH:	3.4

