



# Nittardi

## Chianti Classico DOCG

# Casanuova di Nittardi 2019 *Vigna Doghessa* 39th 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 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

2019 is looking set to be a classic "old school" vintage year. The first half of the year was cooler than average, with a particular rainy May, creating a slight delay in the vines vegetation cycle compared to previous years, at a pace similar to the great 1980s vintages (1985 and 1988 in particular). Summer and September were just perfect without too much heat or rain resulting in grapes with perfectly ripe phenolics something that very often nowadays is missing because of climate change. We harvested our Vigna Doghessa in the last week of September.

### The artwork

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 wrapping paper.

The artwork for the 2019 vintage was done by Fabrizio Plessi. As a pioneer of video art he counts as one of the masters of the art form. For the 2019 vintage, he has captured his leitmotif, the continuous flow of elements, in the form of fluid, shimmering gold.

### Profile

Purple red color. Intense red and black fruit character – ripe cherries and blackberries dominate, with interesting 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. We love to drink it to a traditional Bistecca Fiorentina or to a Peposo dell'Impruneta.

Best served at approx. 16° C (slightly cooler than you would normally serve your red wine).

### Awards and Accolades

95 P - Daniele Cernilli / Doctor Wine

### The wine

Grape variety:	100% Sangiovese
HI/vines per hectare:	38 / 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 2021
Alcohol:	14 %
Total acidity:	5,8 g/l
Malic acid   pH:	0 g/l   3,42

