



Nittardi

Chianti Classico DOCG Nittardi 2019 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 of limestone, called locally Alberese that gives structure and power to the wine and schist, called locally Galestro that engenders the wine with an elegant minerality and freshness.

The vintage

2019 is a classic “old school” vintage. 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 Alta in the last week of September.

The wine

Nittardi Riserva Selezionata is a Chianti Classico Riserva based on our best Sangiovese grapes. Our Super Premium Riserva is produced only in the best vintages and represents best the terroir of Nittardi with the know-how 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 dark red, nose of blueberry, dark cherry, ripe blackberry and garrigue with notes of exotic spices. Medium palate with elegant tannins and excellent freshness. Outstanding texture, remarkable fine grained tannins with a long & persisting finish. Nittardi Riserva 2019 is still a very compact and young wine and it will be exciting to follow the evolution of it for the next 20 years. This Chianti Classico matches perfectly to the creative Tuscan cuisine. It should be served at around 18° C.

Awards

Gambero Rosso - 3 red glasses

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, 12 months in bottle
Date of bottling:	February 2022
Alcohol:	14.5%
Total acidity:	5.95 g/l
pH:	3.4

