



Nittardi

Chianti Classico DOCG

Casanuova di Nittardi 2021 Vigna Doghessa

41st artist label

certified organic



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

In 2021 we had a regular winter with some snow, followed by an early bud break during the middle of March in our Chianti Classico vineyards. We had some frost in April in Tuscany that didn't affect however our Vigna Doghessa. The rest of April and May were rather rainy and gave enough water to our vines for the rest of the growing season. Summer was hot and dry. We harvested our Vigna Doghessa during the third week of September.

The artworks

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. For the 2021 vintage, the 41st edition, the Academy Award-winning director, producer and screenwriter James Ivory created the artworks. Since his days as a student in the USA during the late 40's, he has had a passion for visual art. As the two collages created for the label and wrapping paper demonstrate, that passion has never been more alive.

Profile

Vibrant ruby red, intensely redolent of cherries, violet and hints of aromatic herbs and spices, with well rounded tannins and a long-lasting finish on the palate. This is a structured yet silky 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.

Awards & Accolades

- 94 P - Falstaff
- 93 P - Luca Maroni
- 93 P - Robert Parker
- 92 P - James Suckling
- 92 P - Antonio Galloni

The wine

Grape variety:	100% Sangiovese
HI/vines per hectare:	35 / 6.660
Aging:	14 months in new (10%) and used French and Austrian oak barrels (500 and 700 liter), 4 months in a concrete vat, a few months in the bottle
Date of bottling:	June 2023
Alcohol:	14,5 %
Total acidity:	5.9 g/l
Malic acid pH:	0 g/l 3,42

