



# Nittardi

## Chianti Classico DOCG Belcanto 2014



### 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 some of his wine to the Pope in Rome as a „genuine gift“.

### The vineyard

All grapes come from our own vineyards in the municipality of Castellina in Chianti. Half of the grapes for Belcanto come from our vineyards at Nittardi, located 450 meters above sea level, while the other half come from our vineyard close to Villa Rosa, located south of Castellina at 270 meters. The Villa Rosa vineyard, planted in 1968, has Sangiovese and small amounts of seven other local grape varieties, including Canaiolo, Colorino, Malvasia Nera, Cilieggiolo, Mammolo, Foglia Tonda and Pugnello. Both vineyards enjoy a soil mix of limestone and clay with a rich skeleton of schist, which engenders the wine with a pleasant minerality.

### The name and the label

In the world of music, Belcanto represents the harmony displayed by a complete work. Belcanto also echoes the adage of the great wine critic Luigi Veronelli: „Wine is the earth's hymn to the heavens.“ In every way, Belcanto is the fitting name for Nittardi's newest composition. The label refers to the history and terroir of the wine: eight pebbles in the colors of the gray galestro soil and the typically red color tone of Chianti Classico – like the eight notes of the scale and the eight grape varieties of Belcanto. And looking out from this mosaic of eight pebbles, the face of the historic owner of Nittardi: the Italian master painter and archetypical „Renaissance Man“, Michelangelo Buonarroti.

### The vintage

2014 will be remembered for being a wet and cool year. Fortunately we had a sunny and dry September that guaranteed a good maturation. Thanks to very selective work in the vineyards and meticulous work on the selection table we used only healthy and completely ripe grapes. In alignment with this year's trend, we decided not to produce any Nittardi Riserva 2014 though as the quality was just not there to produce our flagship Chianti Classico. This is why we decided to use the grapes from our Vigna Alta, normally used for Nittardi Riserva, for our Belcanto. Thanks to this tough decision, Belcanto 2014 has an extra of complexity and length that makes it the best Belcanto ever done!

### Profile

Elegant ruby-red, juicy cherry and raspberry with hints of Mediterranean and floral notes on the nose. Medium bodied with grippy tannins on the palate and a fresh and energetic finish. Excellently suited to Tuscan appetizers and Charcuterie as well as to all variations of pasta. Best served at approx. 16° C (61° F).

### Awards & Accolades

James Suckling - 91 P

### The wine

Grape variety:	90% Sangiovese, 10% other indigenous grape varieties such as Canaiolo, Colorino and Malvasia Nera
HL/vines per hectare:	45 / 3.300 –6.660
Aging:	12 months in used French oak barrels (500 liter), 4 months in concrete vats, a few months in the bottle
Date of bottling:	July 2016
Alcohol:	13 %
Total acidity:	5.6 g/l
Malic acid   pH:	0 g/l   3.45

