



Nittardi

Chianti Classico DOCG Belcanto 2017



The winery

The boutique winery Nittardi lies between Castellina in Chianti 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. It is documented that he sent his wine to the Pope in Rome as a „genuine gift“.

The vineyard

All grapes come from our own vineyards – all certified organic - 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 Pugnitello. Both vineyards enjoy a soil mix of limestone and clay with a rich skeleton of Galestro, the local name for 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

2017 was an extreme vintage that will be remembered for being the hottest and driest vintage we ever had in Tuscany. After a cold winter with less rainfall than usual spring and summer were very dry. We practically didn't have any rainfall from the end of April until the harvest in our Chianti Classico vineyards. Temperatures were for prolonged periods very hot. Because of this the total grape quantities were reduced by 30-40%. We picked the healthy and ripe grapes of our Villa Rosa vineyards at the end of August and the grapes at Nittardi in the beginning of September. Since 2017 all our vineyards (Maremma and Chianti Classico) are certified organic.

Profile

Rich ruby-red color, juicy cherry, raspberry and spicy aromas with hints of Mediterranean herbs and floral notes on the nose. Medium bodied with soft and juicy tannins on the palate and a rich and powerful 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

Luca Gardini 96 points
James Suckling 92 points
Robert Parker 90+ points

The wine

Grape variety:	90% Sangiovese, 10% other indigenous grape varieties such as Canaiolo, Colorino and Malvasia Nera
HL/vines per hectare:	30 / 3.300 –6.660
Aging:	12 months in French oak barrels (500 liter) and 35hl botte, 4 months in concrete vats, a few months in the bottle
Date of bottling:	August 2019
Alcohol:	14 %
Total acidity:	5.5 g/l
Malic acid pH:	0 g/l 3.40

