



# Nittardi

## Chianti Classico DOCG Casanuova di Nittardi 2018 Vigna Doghessa 38th 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 some of 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

After the extremely hot 2017 vintage, with 2018 things came back to normality and the vintage can be described as "classic". We had a cold winter with snow in our vineyards for a few days, spring was rainy followed by a mild summer. The weather from the middle of August until the harvest was very nice without rain and with important diurnal temperature variations. We picked our healthy and ripe grapes for Casanuova in our Vigna Doghessa in two days 17th – 18th of September.

2018 was the second vintage that all our vineyards are certified organic after we started to convert all vineyards to organic in 2014.

### 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 2018 vintage was entrusted to the artist Johannes Heisig. The two paintings that the German artist dedicated to our Chianti Classico are a hymn to earth and the fruits that bring joy and seduce us. While the wrapping paper is his personal vision of our Vigna Doghessa on the label he painted a Bacchus that offers a glass of wine to Sibyl, since always muse of all artists.

### 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).

### The wine

Grape variety:	100% Sangiovese
HL/vines per hectare:	32 / 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 2020
Alcohol:	14 %
Total acidity:	5,8 g/l
Malic acid   pH:	0 g/l   3,42

### Awards & Accolades

95 points Daniele Cernilli (Doctor Wine)

94 points Falstaff

92 points James Suckling

