



*Nittardi*

# Chianti Classico DOCG

## Casanuova di Nittardi 2022 *Vigna Doghessa*

42nd artist label



### The winery

Located between Castellina and Panzano in the heart of Chianti Classico, Nittardi has a rich history, first recorded as “Nectar Dei” in 1183. In the 16th century, it was owned by Michelangelo Buonarroti, who famously sent his wine as a “genuine gift” to the Pope in Rome.

### The vineyard

Casanuova di Nittardi is a pure Sangiovese from the “Vigna Doghessa” single vineyard in Castellina in Chianti (Siena). Situated on a southeast-facing slope at 450 meters (1,500 ft), the vineyard’s limestone and schist soils bring freshness and elegance to the wine. Certified organic, all Nittardi vineyards are farmed sustainably.

### The vintage

2022 was one of the warmest vintages in recent years. Late rains helped retain balance and yield. Through intensive agricultural methods and careful fermentation, we achieved exceptional results with perfectly ripe grapes harvested between September 10th and 15th.

### The artworks

Since 1981, Nittardi has honored Michelangelo by commissioning renowned artists—such as Hundertwasser, Yoko Ono, and Günter Grass—to design the label and wrapping paper. For the 2022 vintage, German painter Rissa (Karin Götz) created the artwork. Her analytical, socially critical, and vibrantly colored style contrasts with that of her teacher and husband, Karl Otto Götz.

### Tasting Profile

Casanuova di Nittardi has a vibrant ruby hue with intense aromas of cherries, violets, and notes of herbs and spices. On the palate, it offers rounded tannins and a lasting finish. This structured yet silky wine pairs beautifully with dishes like Bistecca Fiorentina or Peposo dell’Impruneta. Best served at 16°C.

### Awards & Accolades

93 P - Luca Maroni  
93 P - James Suckling  
92 P - Robert Parker

### The wine

Grape variety: 100% Sangiovese  
HI/vines per hectare: 30 / 6.600  
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: July 2024  
Alcohol: 14 %  
Total acidity: 5.85 g/l  
pH: 3,4



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