



Nittardi

Chianti Classico DOCG Nittardi 2013 Riserva Selezionata



The wine

Grape variety:	95% Sangiovese, 5% Merlot
HL/vines per hectare:	30 / 6.600
Aging:	24 months in 500 liter French oak barrels (30% new), 6 months in a single concrete vat, 12 months in bottle
Date of bottling:	March 2016
Alcohol:	13.5%
Total acidity:	5.8 g/l
pH:	3.6

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

Nittardi Riserva Selezionata grows in our best vineyard, the Vigna Alta. The vineyard lies on a south-facing hill at 500 meters above sea level and has a soil full of schist stones, which engenders the wine with an elegant minerality and pleasant freshness.

The vintage

The 2013 vintage can be described as a classic and balanced vintage with lower temperatures compared to the two previous vintages: 2011 and 2012. After a cold winter and a real spring summer arrived late and the grapes developed slowly but created a healthy balance between sugar and acidity. We harvested the Merlot on the 16th of September and the Sangiovese for our Riserva Selezionata on the 27th of September.

The wine

Nittardi Riserva Selezionata is a Chianti Classico Riserva made out of Sangiovese with a small percentage of Merlot. Our Super Premium Riserva is produced only in the best vintages and represents best the terroir of Nittardi and the long experience of our winemaking team guided by Carlo Ferrini. The first vintage was produced 1985 and shows still today that the wine can age easily 25+ years. Important wine magazines as Gambero Rosso, Decanter and Wine Spectator awarded Nittardi Riserva with highest awards, ranking it regularly among the best in Tuscany.

Profile

Intense ruby red, nose of blueberry, dark cherry, ripe blackberry and garrigue with notes of spices. Medium palate with elegant tannins and balanced acidity. Outstanding texture, remarkable softness with a long & persisting finish. It matches perfectly with dishes of the creative Tuscan cuisine. It should be served at around 16° C.

Awards & Accolades

Gambero Rosso 2017 - 3 red glasses
James Suckling - 95 P | Top 100 Italian Wines

