



Nittardi

Chianti Classico DOCG

Casanuova di Nittardi 2020 *La Doghessa* 40th 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 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

The 2020 vintage can be described as a classic year with abundant spring rains and a warm but never extreme summer. However, more than for the climate, we will remember this vintage for the beginning of the pandemic. While the world stopped at Nittardi, we had the privilege of being able to continue to work outside in the vineyards with even more passion and dedication to details. All this allowed us craft a wine that is unique as it is extremely complex, just as a work of art can be. We harvested our Vigna Doghessa in the last week of September.

The artworks

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.

For the 2020 vintage and 40th anniversary edition, a competition was announced whence six artists have emerged as victors. Each case contains a bottle graced with a label and wrapping paper from each artist. For the magnum bottle, an honorary award was given.

The winning artists are Olle Borg, Fausto Maria Franchi, Andreas Floudas-Zygouras, Chiara Mazzotti, Ulrike Seyboth, Pengpeng Wang. The honorary award goes to Roberto Maria Lino.

Profile

Deep garnet red color. Intense red and black fruit character – ripe cherries and black currant dominate, with well integrated chocolate and vanilla notes.

The palate has a beautifully juicy and refined structure with an velvet tannins that give length to the wine and will make it age gracefully. This is a structured yet silky 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).

Awards and Accolades

94 P - Falstaff (Rated best Chianti Classico)

93 P - James Suckling

93 P - Luca Maroni

The wine	
Grape variety:	100% Sangiovese
HI/vines per hectare:	36 / 6,660
Aging:	14 months in new (10%) and used French oak barrels (500 and 700 liter), 4 months in a concrete vat, a few months in the bottle
Date of bottling:	July 2022
Alcohol:	14.3 %
Total acidity:	5.8 g/l
pH:	3.42

