



Nittardi

Chianti Classico DOCG

Nittardi 2020 Gran Selezione *certified organic*



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 Gran Selezione 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 of limestone, called locally Alberese that gives structure and power to the wine and schist, called locally Galestro that engenders the wine with an elegant minerality and freshness.

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. We harvested our Vigna Alta in the last week of September.

The wine

Nittardi Gran Selezione is based on our best Sangiovese grapes. It is produced only in the best vintages and represents best the terroir of Nittardi with the know-how of our winemaking team guided by Carlo Ferrini. 2020 is the first vintage we produce a Nittardi Gran Selezione. We decided to create a new wine that differs from our Nittardi Riserva as this had since 1997 always a small amount of Merlot in the blend. Our Nittardi Gran Selezione is a return to the past with the knowhow we picked up in the last 30+ years.

The first vintage we produced our Nittardi Riserva was in 1985 and it shows still today that the wine can age easily 25+ years. Important wine guidebooks and magazines as Gambero Rosso, Decanter and Wine Spectator awarded Nittardi Riserva with highest awards, ranking it regularly among the best in Tuscany. As all our wines it is certified organic.

Profile

Intense dark red, nose of blueberry, dark cherry, ripe blackberry and garrigue with notes of exotic spices. Medium palate with elegant tannins and excellent freshness. Outstanding texture, remarkable fine grained tannins with a long & persisting finish. Nittardi Gran Selezione 2020 is still a young wine and it will be exciting to follow the evolution of it for the next 20 years. This Chianti Classico matches perfectly to the creative Tuscan cuisine. It should be served at around 18° C.

Awards & Accolades

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

The wine

Grape variety: 100% Sangiovese
HL/vines per hectare: 30 / 6.600
Aging: 24 months in 500 liter Austrian and French oak barrels (20% new), 6 months in a single concrete vat, 12 months in bottle
Date of bottling: April 2023
Alcohol: 15%
Total acidity: 5.95 g/l
pH: 3.4



Castellina in Chianti (SI) | Tel: (+39) 05 77 / 74 02 69 | Fax (+39) 05 77 / 74 10 80 | info@nittardi.com | www.nittardi.com

Nittardi



facebook.com/nittardiwinery



instagram.com/fattorianittardi