



Nittardi

Chianti Classico DOCG

Belcanto 2022 *certified organic*



The winery

The boutique winery Nittardi lies between Castellina in Chianti 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. It is documented that he sent his wine to the Pope in Rome as a „genuine gift“. All wines are certified organic by EU-Standards and have the sustainability certification Equalitas.

The vineyard

All grapes come from our own vineyards – all certified organic - in the municipality of Castellina in Chianti. Half of them come from our vineyards at Nittardi, located 450 meters above sea level, while the other half come from our vineyard close to Villa Rosa, located south of Castellina at 270 meters. The Villa Rosa vineyard, planted in 1968, has Sangiovese and small amounts of seven other local grape varieties: Canaiolo, Colorino, Malvasia Nera, Cilieggiolo, Mammolo, Foglia Tonda and Pugnello. Both vineyards enjoy a soil mix of limestone (Alberese) and clay with a rich skeleton of Galestro, the local name for schist, which engenders the wine with a pleasant minerality.

The name and the label

In the world of music, Belcanto represents the harmony displayed by a complete work. Belcanto also echoes the adage of the great wine critic Luigi Veronelli: „Wine is the earth's hymn to the heavens.“ In every way, Belcanto is the fitting name for this wine. The label refers to the history and terroir of the wine: eight pebbles in the colors of the gray galestro soil and the typically red color tone of Chianti Classico – like the eight notes of the scale and the eight grape varieties of Belcanto. And looking out from this mosaic of eight pebbles, the face of the historic owner of Nittardi: the Italian master painter and archetypical „Renaissance Man“, Michelangelo.

The vintage

The 2022 vintage will be remembered as one of the hottest of recent memory. Luckily some late rain showers saved the grapes from unbalanced ripeness and quantity loss. Thanks to our recent experience with warm vintages, very labor-intensive agricultural methods and careful work during the fermentation process we are really satisfied with the final results! The perfectly ripe and healthy grapes were picked between the 10th and 15th of September.

Profile

Ruby-red, juicy cherry and raspberry with hints of Mediterranean and floral notes on the nose. Medium bodied with elegant tannins on the palate and a fresh and long finish. Excellently suited to Tuscan appetizers and Charcuterie as well as to all variations of pasta. Best served at approx. 18° C (61° F).

Awards & Accolades

93 P - Luca Maroni
92 P - James Suckling

The wine

Grape variety:	85% Sangiovese, 15% other local grape varieties
HL/vines per hectare:	30 / 3.300 –6.660
Aging:	15 months in 35hl botti, made out of French and Austrian oak, 4 months in concrete vats, a few months in the bottle
Date of bottling:	June 2024
Alcohol:	14 %
Total acidity:	5.8 g/l
pH:	3.4

