



Nittardi

DOC Maremma Toscana Rosso

Ad Astra 2021 *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“. During the late 1990s, Nittardi started to produce wine also in Maremma.

The vineyard

Ad Astra DOC Maremma Toscana grows in our property in Maremma called Mongibello delle Mandorlaie between Scansano and Magliano in Toscana, 8 km away from the sea at an altitude of 250m. The vineyards lie in the Morellino di Scansano DOCG area. The soil is mostly sand with granit and schist stones, with some volcanic soil below. All vineyards are certified organic.

The vintage

In 2021 we had a regular winter with some snow, followed by an early bud break at the beginning of March in our Maremma vineyards. We had some frost in April that reduced the quantities in some of our vineyards by 20%. The rest of April and May were rather rainy and gave enough water to our vines for the rest of the growing season. Summer was hot and dry. We started to pick our grapes in Maremma on the 1st of September. As usual we started with Merlot followed by Sangiovese, Cabernet Franc and finally Cabernet Sauvignon and Petit Verdot. They were all brought with a temperature-controlled truck to the cellar in Castellina in Chianti.

The wine

The name of our most successful wine Ad Astra is gleaned from the Latin phrase Per Aspera Ad Astra — “a rough road leads to the stars”. A phrase that is also true for great wines, as greatness requires a great deal of loving work and care in the vineyards. Ad Astra is an approachable yet simultaneously complex red wine that is also a pleasure when enjoyed young.

Profile

Deep ruby red, suggestive nose of plums and berries and with a hint of licorice; a fine wine with a complex bouquet, medium body, fresh and long finish. Best served at approx. 18° C (64° F).

Awards & Accolades

94 P - James Suckling
94 P - Luca Maroni

The wine

Grape varieties:	Sangiovese 50%, Cabernet Sauvignon 25%, Cabernet Franc 20%, Merlot 5%
HL/vines per hectare:	30/6.700
Aging:	14 months in new (10%) and used Barrique and Tonneaux barrels made out of finest French oak, a few months in concrete to blend the different varieties. 4 months in bottle.
Date of bottling:	July 2023
Alcohol:	14.5 %
Total acidity:	5.8 g/l
Malic acid pH:	0 g/l 3.45

