



# Nittardi

## DOC Maremma Toscana Ad Astra 2015



### 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

Ad Astra grows in our Maremma property called Mongibello delle Mandorlaie between Scansano and Magliano, only 8 km away from the sea at an altitude of 250m. The soil is mostly sand with granit stones and clay underneath.

### The vintage

2015 is an outstanding vintage that we will bring us much joy for a long time to come. After a real winter that brought snow in most parts of Tuscany and a mild spring, summer arrived suddenly at the end of May and was one of the hottest we can remember. Thanks to a general dry season we were able to harvest perfectly ripe and healthy grapes during the month of September in our Mongibello vineyard.

### The wine

The name of 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 serious red wine that is also a pleasure when enjoyed young.

### Profile

Opulent ruby red colour. Fascinating spice and chili character with blackcurrant and cherry fruit on the nose. Medium to full body, firm and silky tannins and a fresh and elegant finish. Best served at approx. 16° C (61° F).

### Awards & Accolades

James Suckling - 94 P

### The wine

Grape varieties:	Sangiovese 40%, Cabernet Sauvignon 25%, Merlot 20%, Syrah 5%, Cabernet Franc 5%, secret grape varieties 5%
HL/vines per hectare:	40/6.700
Aging:	14 months in new (10%) and used barrique barrels, 4 months in the bottle
Date of bottling:	July 2017
Alcohol:	13.44%
Total acidity:	5.3 g/l
Malic acid   pH:	0 g/l   3.5

