



Nittardi

DOC Maremma Toscana Rosso Ad Astra 2016



The wine

Grape varieties:	Sangiovese 50%, Cabernet Sauvignon 25%, Merlot 20%, Cabernet Franc 5%
HL/vines per hectare:	38/6.700
Aging:	14 months in new (10%) and used Barrique and Tonneaux barrels, a few months in concrete to blend the different varieties. 4 months in bottle
Date of bottling:	July 2018
Alcohol:	14 %
Total acidity:	5.6 g/l
Malic acid pH:	0 g/l 3.3

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 250 meter. The soil is mostly sand with granit stones and clay underneath.

The vintage

A perfect vintage, 2016 comes after the outstanding 2015 vintage, and in the future we will spend many evenings discussing which vintage of this great couple is our favorite. After a mild winter with abundant rain, bud break occurred in early April. Dry and warm weather dominated spring and summer, and a few rain showers in July and August guaranteed enough water to keep our vines healthy without significant water stress.

2016 is a classic, hedonistic warm vintage and can be compared to 2006 and 2010. At the time being the wines of 2016 seem more open, rich, round and ready to drink compared to their more austere siblings from 2015.

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, soft and round tannins combined with a silky and elegant finish. Best served at approx. 16° C (61° F).

Awards & Accolades

James Suckling – 92 points
Robert Parker – 90 points

