



# Nittardi

## BEN 2020 Vermentino DOC Maremma Toscana 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

BEN Vermentino 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 wine

BEN stands for the traditional Italian name Beniamino, which is usually given to the youngest and most beloved son. And this is what BEN represents for Nittardi today: it is our youngest wine, our first white wine from Maremma, which we dreamed of for a long time and this is why we always take special care of our BEN. BEN is made 100% from Vermentino, an indigenous Tuscan grape variety, today well known along the whole Mediterranean coast.

### The vintage

2020 started of cold with snow in most parts of Tuscany, followed by a very early bud break at the end of February in our Maremma vineyards. We had some frost at the end of March which reduced the quantities in most of our vineyards by around 20%. Fortunately the rest of the growing seasons proceeded regular with good rain falls especially in May and balanced temperatures until the harvest. We started to pick the first grapes in Maremma on the 8th of September and finished in Chianti on the 6th of October. The perfectly ripe and healthy Vermentino grapes were picked on the 11th of September.

### Profile

Intense yellow color with golden nuances. Delicately floral with peach, honey-melon and exotic fruit aromas. Good structure on the palate, balanced by a pleasant citrus freshness and saline and salty notes that give a good length and verticality to the wine.

### The wine

Grape variety:	100% Vermentino
HL/vines per hectare:	50 hl / 6.700
Fermentation & aging:	70 hl stainless steel tanks, short maceration on the skins, 6 months in stainless steel tanks. No malolactic fermentation.
Date of bottling:	March 2021
Alcohol:	13,5 %
Total acidity:	6,5 g/l
pH:	3,5

