



Nittardi

DOC Maremma Toscana Nectar Dei 2014



The winery

The boutique winery Nittardi lies between Castellina and Panzano in the heart of the Chianti Classico region and has also vineyards in Maremma. 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 some of his wine to the Pope in Rome as a „genuine gift“.

The vineyard

Nectar Dei DOC Maremma Toscana grows in property of Nittardi in Maremma called Mongibello delle Mandorlaie between Scansano and Magliano in Toscana, only 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 and clay underneath. Nectar Dei is crafted with a selection of the best grapes from the Maremma vineyards.

The vintage

2014 will be remembered as a cooler and fresher year. We had a mild and rainy winter, also spring and summer brought a bit more rain than usual. Fortunately we had a beautiful sunny and dry September that guaranteed a good maturation. Thanks to three different green harvests, a very selective work in the vineyards and meticulous work on the selection table we used only healthy and completely ripe grapes. The grapes for Nectar Dei 2014 were picked in the last week of September and the first week of October.

The wine

Nectar Dei is the Super Premium Wine of Nittardi and was christened with the ancient name of Nittardi from 1183, and, following tradition, the first bottles of Nectar Dei are offered to Pope Francesco. The wine is labeled as DOC Maremma Toscana, an upcoming appellation for wines from the Tuscan coast.

Profile

Deep red with hints of purple color. On the nose ripe notes of cassis, blackberries and raspberry combined with tobacco and leather. Nicely concentrated with lush, rounded tannins and elegant notes as black cherries and licorice on the palate. Long and rich finish where the complexity of the wine shines through. Nectar Dei 2014 has a very good ageing potential.

Awards & Accolades

James Suckling – 93 Points

The wine

Grape varieties:	Cabernet Sauvignon 60%, Petit Verdot 25%, Merlot 10%, Syrah 5% secret grape varieties 5%
HL/vines per hectare:	30 / 6,600
Aging:	24 months in barrique and Tonneaux barrels (30% new) made out of French oak, 6 months in a single concrete vat, 12 months in bottle
Date of bottling:	March 2017
Alcohol:	13.5%
Total acidity:	5.7 g/l
ph:	3.43

