



Nittardi

DOC Maremma Toscana Rosso Ad Astra 2019



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 DOC Maremma Toscana grows in our property 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, with some volcanic soil below. All vineyards are certified organic.

The vintage

2019 is looking set to be a classic “old school” vintage year. The first half of the year was cooler than average, with a particular rainy May, creating a slight delay in the vines vegetation cycle compared to previous years, at a pace similar to the great 1980s vintages (1985 and 1988 in particular). Summer and September were just perfect without too much heat or rain resulting in grapes with perfectly ripe phenolics something that very often nowadays is missing because of climate change. We picked our healthy and ripe grapes in the second half of September, starting with Merlot, followed by Cabernet Franc, Sangiovese and finally the Cabernet Sauvignon. They were all brought with a temperature-controlled truck to the cellar in Castellina in Chianti.

The wine

Grape varieties:	Sangiovese 40%, Cabernet Sauvignon 25%, Cabernet Franc 20%, Merlot 15%
HL/vines per hectare:	30/6.700
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:	June 2021
Alcohol:	14 %
Total acidity:	5.55 g/l
Malic acid pH:	0 g/l 3.38

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 fresh cherry fruit on the nose. Medium body, with good tannins and long, silky and powerful finish. Best served at approx. 18° C (64° F).

