



Nittardi

DOC Maremma Toscana Rosso

Ad Astra 2020 *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

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

The 2020 vintage can be described as a classic year with abundant spring rains and a warm but never extreme summer. However, more than for the climate, we will remember this vintage for the beginning of the pandemic. While the world stopped at Nittardi, we had the privilege of being able to continue to work outside in the vineyards with even more passion and dedication to details. All this allowed us craft a wine that is unique as it is extremely complex, just as a work of art can be. We picked our healthy and ripe grapes in the central weeks of September, starting with Merlot, followed by Cabernet Franc, Sangiovese and finally Cabernet Sauvignon. They were all brought with a temperature-controlled truck to the cellar in Castellina in Chianti.

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 light tannins and long, silky and powerful finish. Best served at approx. 18° C (64° F).

Ratings

95 points - Luca Maroni
93 points - James Suckling

The wine

Grape varieties:	Sangiovese 45%, Cabernet Sauvignon 25%, Cabernet Franc 25%, Merlot 5%
HL/vines per hectare:	30/6.700
Aging:	14 months in new (10%) and used Barrique and Tonneaux barrels made out of finest French oak, a few months in concrete to blend the different varieties. 4 months in bottle.
Date of bottling:	September 2022
Alcohol:	14.5 %
Total acidity:	5.6 g/l
Malic acid pH:	0 g/l 3.4

