



Nittardi

BEN 2022 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

The 2022 vintage will be remembered as one of the driest and hottest of recent memory. Luckily some late rain showers saved the grapes from unbalanced ripeness and quantity loss, as we experienced in another recent hot vintage that was 2017. Thanks to our recent experience with warm vintages, very labor-intensive agricultural methods and careful work during the fermentation process we are really satisfied with the final results!

We started to pick the first grapes in Maremma during the last week of August and finished in Chianti on the 5th of October. The perfectly ripe and healthy Vermentino grapes were picked on the 26th of August.

Profile

Intense yellow color with golden nuances. Delicately floral with peach, honey-melon and exotic fruit aromas. Good creamy structure on the palate, balanced by a pleasant citrus freshness and saline and salty notes that give a good length and minerality 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 2023
Alcohol:	14 %
Total acidity:	6.5 g/l
pH:	3.5

