



Nittardi

DOC Maremma Toscana Rosso Ad Astra 2018



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 grows in our Maremma property called Mongibello delle Mandorlaie between Scansano and Magliano, 8 km away from the sea at an altitude of 250 meter. The soil is mostly sand with granit stones and clay underneath. All vineyards are certified organic.

The vintage

After the extremely hot 2017 vintage, with 2018 things came back to normality and the vintage can be described as “classic”. We had a cold winter with snow in our vineyards for a few days, spring was rainy and we had a mild summer. The weather from the middle of August until the harvest was very nice without rain and important diurnal temperature variations. We picked our healthy and ripe grapes between the 10th and the 28th of September and brought them 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 good tannins and long, silky and powerful finish. Best served at approx. 18° C (64° F).

Awards & Accolades

James Suckling – 94 points

The wine

Grape varieties:	Sangiovese 50%, Cabernet Sauvignon 25%, Cabernet Franc 25%
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:	October 2020
Alcohol:	14 %
Total acidity:	5.6 g/l
Malic acid pH:	0 g/l 3.35

