



Nittardi

IGT Toscana BEN 2014 Vermentino



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 grows in our Maremma property called Mongibello delle Mandorlaie between Scansano and Magliano, only 11 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

2014 will be remembered for being a wet year. We had a mild and rainy winter and also spring and summer brought more rain than usual. Fortunately we had a beautiful sunny and dry September that guaranteed healthier grapes than we expected. Wines from the 2014 vintage have a higher acidity and less alcohol than in the last years.

Profile

Straw yellow colour with brilliant green nuances. Intensive and persistent aromas, with notes of peaches, apricot, lemon and grapefruit. Great complexity on the palate, with citrus freshness and a prickly acidity, medium bodied and well balanced. A notable and long-lasting finish with a slightly salty note.

Awards & Accolades

James Suckling – 90 points
Independent Wine Review – 90 points
Bibenda – 3 Grappoli

The wine

Grape variety:	100% Vermentino
Gals/vines per acre:	50 hl / 6.700
Fermentation & aging:	70 hl stainless steel tanks, 6 months in stainless steel tanks. No malolactic fermentation.
Date of bottling:	February 2015
Alcohol:	12,95 %
Total acidity:	6,03 g/l
pH:	3,4

