



Nittardi

IGT Toscana Ad Astra 2013



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, only 8 km away from the sea at an altitude of 250m. The soil is mostly sand with granit stones and clay underneath.

The vintage

The 2013 vintage can be described as a classic vintage with lower temperatures compared to the two previous vintages: 2011 and 2012. After a cold winter and a real spring, summer arrived late and the grapes developed slowly but created a healthy balance between sugar and acidity. Harvest started in the first week of September and finished 4 weeks later.

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 true pleasure when enjoyed young.

Profile

Ruby red colour, suggestive nose of plums and cherries and with a hint of licorice; a fine wine with a complex bouquet and a long finish. Best served at approx. 16° C (61° F).

Awards & Accolades

Gambero Rosso 2016 – 2 Glasses
Bibenda 2016 – 4 Grapes
Ais Vitae 2016 – *TTT*

The wine

Grape varieties:	Sangiovese 40%, Cabernet Sauvignon 20%, Merlot 20%, Syrah 10%, Cabernet Franc 5%, secret grape varieties 5%
HL/vines per acre:	42/6.660
Aging:	14 months in new (10%) and used barrique barrels, 4 months in the bottle
Date of bottling:	August 2015
Alcohol:	13.5%
Total acidity:	5.6 g/l
Malic acid pH:	0 g/l 3.41

