



Nittardi

IGT Toscana Ad Astra 2014



The wine

Grape varieties:	Sangiovese 40%, Cabernet Sauvignon 25%, Merlot 20%, Syrah 5%, Cabernet Franc 5%, secret grape varieties 5%
HL/vines per hectare:	42/6.700
Aging:	14 months in new (10%) and used barrique barrels, 4 months in the bottle
Date of bottling:	October 2016
Alcohol:	13.5%
Total acidity:	5.8 g/l
Malic acid pH:	0 g/l 3.35

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

2014 will be remembered for being a wet and cool year. We had a mild and rainy winter, also spring and summer brought more rain than usual. Fortunately we had a beautiful sunny and dry September that guarantied a good maturation. Thanks to three different green harvests, a very selective work in the vineyards and meticulous work on the selection table we used only healthy and completely ripe grapes. The grapes for Ad Astra 2014 were picked in the last week of September and the first week of October.

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

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

Awards & Accolades

James Suckling - 93 P



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