



Nittardi

DOC Maremma Toscana Rosso Ad Astra 2017



The wine

Grape varieties:	Sangiovese 50%, Cabernet Sauvignon 25%, Cabernet Franc 15%, Merlot 10%
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:	August 2019
Alcohol:	14 %
Total acidity:	5.45 g/l
Malic acid pH:	0 g/l 3.3

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

2017 was an extreme vintage that will be remembered for being the hottest and driest vintage we ever had in Tuscany. After a cold winter with less rainfall than usual spring and summer were very dry. We practically didn't have any rainfall from the end of April until the harvest in our Maremma vineyards. Temperatures were for prolonged periods very hot. Because of this the total grape quantities were reduced by 30-40%. We picked the healthy and ripe grapes in our Maremma property between the last days of August and the first two weeks of September. Since 2017 all our vineyards (Maremma and Chianti Classico) are certified organic.

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 cherry fruit on the nose. Medium to full body, soft and round tannins combined with a silky and elegant finish. Best served at approx. 16° C (61° F).

Awards & Accolades

James Suckling – 93 points

