



Nittardi

IGT Toscana BEN 2015 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

2015 is an outstanding vintage that will bring us much joy for a long time to come. After a real winter that brought snow in most parts of Tuscany and a mild spring, summer arrived suddenly at the end of May and was one of the hottest we can remember. Thanks to a general dry season we were able to harvest perfectly ripe and healthy grapes.

Profile

Straw yellow colour with brilliant green nuances. Intensive and persistent floral aromas combined with notes of peaches, lemon and exotic fruits. 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 – 92 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, 4 months in stainless steel tanks. No malolactic fermentation.
Date of bottling:	January 2016
Alcohol:	13,2 %
Total acidity:	6,47 g/l
pH:	3,34

