



Nittardi

BEN 2017 Vermentino IGT Toscana

certified organic



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 250 m. 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

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 April until the harvest in our Maremma vineyards. Temperatures were for prolonged periods very hot. Thanks to the irrigation system in all our Maremma vineyards we were able to give enough water to the vines to continue their cycle. However the total grape quantities were reduced by 30-40%, this is why we have less BEN 2017 available than normally. We picked our healthy and ripe grapes in one day on the 21st of August and brought them with a temperature-controlled truck to the cellar in Castellina in Chianti.

2017 is the first vintage that all our vineyards (Maremma and Chianti Classico) are certified organic.

Profile

Straw yellow colour with brilliant green nuances. Intensive and persistent peach, mandarin peel and floral aromas. Good structure on the palate balanced by a pleasant citrus freshness and saline and salty notes that give a good length and verticality to the wine.

The wine

Grape variety:	100% Vermentino
HL/vines per hectare:	50 hl / 6.700
Fermentation & aging:	70 hl stainless steel tanks, 4 months in stainless steel tanks. No malolactic fermentation.
Date of bottling:	February 2018
Alcohol:	13 %
Total acidity:	6,4 g/l
pH:	3,3

