



BEN 2018 Vermentino DOC Maremma

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

After the extremely hot 2017 vintage, with 2018 things came back to normality and the vintage can be described as “classic”. We had a cold winter with snow in our vineyards for a few days, spring was rainy and we had a mild summer. The weather from the middle of August until the harvest was very nice without rain and important diurnal temperature variations. We picked our healthy and ripe Vermentino grapes in one day on the 12st of September and brought them with a temperature-controlled truck to the cellar in Castellina in Chianti. 2018 is the first year we bottled our BEN Vermentino as DOC Maremma Toscana and not as IGT Toscana because we are proud of the region Maremma where our BEN grows and want to show its origin.

2018 is the second vintage that all our vineyards (Maremma and Chianti Classico) are certified organic after we started to convert all vineyards to organic in 2014.

Profile

Straw yellow colour with brilliant green nuances. Delicately floral with peach, honey-melon and mandarin peel 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:	January 2019
Alcohol:	13 %
Total acidity:	6,02 g/l
pH:	3,3

