



Nittardi

IGT Toscana Nectar Dei 2012



The winery

The boutique winery Nittardi lies between Castellina and Panzano in the heart of the Chianti Classico region and has also vineyards in Maremma. 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 some of his wine to the Pope in Rome as a „genuine gift“.

The vineyard

Nectar Dei 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 and schist stones and clay underneath.

The vintage

After a mild winter and a particular rainy spring, we had a particularly hot and dry summer. In the beginning of September we had some noticable rain that delayed the harvest about a week. Finally we started picking on the 7th of September in Maremma. In general the climate in 2012 was similar to 2011 characterized by a hot summer.

The wine

Nectar Dei is the Super Premium Wine of Nittardi and was christened with the ancient name of Nittardi from 1183, and, following tradition, the first bottles of Nectar Dei are offered to Pope Francesco.

Profile

Deep red with hints of purple color. On the nose ripe notes of red berries and dark fruit, tobacco and leather. Nicely concentrated with lush, rounded tannins and elegant notes as black cherries and licorice. Long and fresh finish where the complexity of the wine shines through.

Awards & Accolades

AIS Vitae - **TTTT**
Wine Spectator - 94 P
Decanter World Wine Award - Gold Medal

The wine

Grape varieties:	Cabernet Sauvignon 45%, Merlot 20%, Petit Verdot 20%, Syrah 10%, secret grape varieties 5%
Gals/vines per acre:	1,300 / 2,200
Aging:	24 months in barrique and Tonneaux barrels (30% new) made out of French oak, 6 months in a single concrete vat, 12 months in bottle
Date of bottling:	June 2015
Alcohol:	13.6%
Total acidity:	5.6 g/l
ph:	3.4