



Nittardi

DOC Maremma Toscana Nectar Dei 2017



The winery

The boutique winery Nittardi lies between Castellina and Panzano in the heart of the Chianti Classico region and has also beautiful 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 DOC Maremma Toscana grows in property of Nittardi in Maremma called Mongibello delle Mandorlaie between Scansano and Magliano in Toscana, only 8 km away from the sea at an altitude of 250 m. The vineyards lie in the Morellino di Scansano DOCG area. The soil is mostly sand with granit and schist stones and clay underneath. Nectar Dei is crafted with a selection of the best grapes from the Mongibello vineyards.

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 beginning of the harvest in our Maremma vineyards. Because of this warm growing season the total grape quantities were reduced by 30-40%. Fortunately it rained finally in the beginning of September. This gave some energy back to the vines and we were able to wait a few more days before picking our Cabernet Sauvignon and Petit Verdot. As the Merlot was picked very early – before the rain – it didn't reach the perfect balance between technical ripeness (potential alcohol, acidity and PH) and phenolic ripeness (important for tannins and mouthfeel) we didn't add it to the final blend.

Since 2017 all our vineyards (Maremma and Chianti Classico) are certified organic.

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. The wine is a DOC Maremma Toscana, an upcoming appellation for wines from the Tuscan coast.

Profile

Deep red with hints of purple color. On the nose ripe notes of blueberries and blackberries combined with tobacco, dark chocolate and spices. Nicely concentrated with lush, rounded tannins and expressive notes as black cherries and licorice on the palate. Long and rich finish where the complexity of the wine shines through. Nectar Dei 2017 has an outstanding ageing potential.

Awards & Accolades

James Suckling – 94-95 Points

Luca Maroni - 96 Points

The wine

Grape varieties:	Cabernet Sauvignon 60%, Petit Verdot 35%, secret grape varieties 5%
HL/vines per hectare:	25 / 6,600
Aging:	24 months in barrique barrels (30% new) made out of French oak, 6 months in a single concrete vat, 12 months in bottle
Date of bottling:	April 2020
Alcohol:	14.00 %
Total acidity:	5.65 g/l
ph:	3.38

