



Nittardi

DOC Maremma Toscana Nectar Dei 2018



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

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 followed by a mild summer. The weather from the middle of August until the harvest was very nice without rain and with important diurnal temperature variations. We picked our healthy and ripe grapes for Nectar Dei in our Mongibello delle Mandorlaie property during the whole month of September starting with Merlot, followed by Cabernet Sauvignon and finishing at the end of the month with Petit Verdot.

2018 was the second vintage that all our vineyards are certified organic after we started to convert all vineyards to organic in 2014.

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 2018 has an outstanding ageing potential.

Awards & Accolades

97 P Luca Maroni
95-94 P James Suckling

The wine

Grape varieties:	Cabernet Sauvignon 60%, Petit Verdot 25%, Merlot 15%,
HL/vines per hectare:	35 / 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:	March 2021
Alcohol:	14.00 %
Total acidity:	5.80 g/l
ph:	3.35

