



Nittardi

DOC Maremma Toscana Nectar Dei 2015



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

2015 is an outstanding vintage that will bring us much joy for a long time to come. After a real winter that brought snow in most parts of Tuscany and a mild spring summer arrived suddenly at the end of May and was one of the hottest we can remember. Thanks to a general dry growing season we were able to harvest perfectly ripe and healthy grapes in Maremma starting from the 5th of September and finished the harvest with our Petit Verdot grapes at the end of September.

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, blackberries and raspberry combined with tobacco, leather and spices. Nicely concentrated with lush, rounded tannins and elegant notes as black cherries and licorice on the palate. Long and rich finish where the complexity of the wine shines through. Nectar Dei 2015 has an outstanding ageing potential.

Awards & Accolades

James Suckling – 95 Points

The wine

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| Grape varieties: | Cabernet Sauvignon 55%, Petit Verdot 25%, Merlot 15%, secret grape varieties 5% |
| HL/vines per hectare: | 32 / 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 2018 |
| Alcohol: | 14.00 % |
| Total acidity: | 5.7 g/l |
| ph: | 3.40 |

