



Nittardi

DOC Maremma Toscana Nectar Dei 2021



The Winery

Nittardi, a boutique winery between Castellina and Panzano in Chianti Classico, also has vineyards in Maremma since the late 1990s. First mentioned as „Nectar Dei“ in 1183, the estate was once owned by Michelangelo Buonarroti, who famously sent wine to the Pope. Since the 1990s, Nittardi has expanded its vineyards to Maremma.

The Vineyard

Nectar Dei DOC Maremma Toscana is produced at Nittardi's Mongibello delle Mandorlaie estate, 8 km from the sea at 250m altitude, in the Morellino di Scansano DOCG area. The sandy soil is enriched with granite, schist, and volcanic layers. The organically certified grapes are carefully selected for this wine.

The Vintage

2021 began with a typical winter, early bud break, and nourishing spring rains. A hot, dry summer followed, with harvesting from mid to late September. The vintage is among the best of the past 15 years, on par with 2010 and 2016.

The Wine

Nectar Dei is Nittardi's flagship wine, named after its historic 1183 title. The first bottles are traditionally offered to Pope Francesco. This DOC Maremma Toscana wine showcases the region's coastal potential.

The Wine

Grape varieties:	Cabernet Sauvignon 60%, Petit Verdot 20%, Merlot 15%, Secret Varieties 5%
HL/vines per hectare:	30 / 6,600
Aging:	24 months in barrique barrels (30% new) made out of finest French oak, 4 months in a single concrete vat, 12 months in bottle
Date of bottling:	March 2024
Alcohol:	15 %
Total acidity:	5.91 g/l
ph:	3.42



Tasting Notes

Deep ruby red with purple hues. Aromas of ripe dark fruit, exotic spices, and black olives. Full-bodied and complex on the palate with a long, persistent finish and outstanding aging potential.

Awards & Accolades

96 P - Luca Maroni
94 P - Antonio Galloni
93 P - Robert Parker
93 P - James Suckling