



Nittardi

BEN 2019 Vermentino DOC Maremma

certified organic



The winery

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

The vineyard

BEN Vermentino 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 stones and clay underneath.

The wine

BEN stands for the traditional Italian name Beniamino, which is usually given to the youngest and most beloved son. And this is what BEN represents for Nittardi today: it is our youngest wine, our first white wine from Maremma, which we dreamed of for a long time and this is why we always take special care of our BEN. BEN is made 100% from Vermentino, an indigenous Tuscan grape variety, today well known along the whole Mediterranean coast.

The vintage

2019 is looking set to be a classic “old school” vintage year. The first half of the year was cooler than average, with a particular rainy May, creating a slight delay in the vines vegetation cycle compared to previous years, at a pace similar to the great 1980s vintages (1985 and 1988 in particular).

Summer and September were just perfect without too much heat or rain resulting in grapes with perfectly ripe phenolics something that very often nowadays is missing because of climate change. Our healthy and ripe Vermentino grapes were brought to our cellar at the end of September.

The wine

Grape variety:	100% Vermentino
HL/vines per hectare:	50 hl / 6.700
Fermentation & aging:	70 hl stainless steel tanks, short maceration on the skins, 6 months in stainless steel tanks. No malolactic fermentation.
Date of bottling:	February 2020
Alcohol:	13 %
Total acidity:	6,3 g/l
pH:	3,5

Profile

Straw yellow colour with brilliant green nuances. Delicately floral with peach, honey-melon and mandarin peel aromas. Good structure on the palate balanced by a pleasant citrus freshness and saline and salty notes that give a good length and verticality to the wine.

