

# BEN 2024 Vermentino DOC Maremma Toscana



## The wine

Grape variety:	100% Vermentino
HL/vines per hectare:	40hl / 6.700
Fermentation and ageing:	70 hl stainless steel tanks, short maceration on the skins / 5 months ageing on the fine lees and a regular light batonnage. No malolactic fermentation
Date of bottling:	February 2025
Alcohol:	12,5 %
Total acidity / ph:	6,2 g/l / 3,5



## The winery

Nittardi, a boutique winery between Castellina and Panzano in Chianti Classico, expanded to Maremma in the late 1990s. First mentioned as „Nectar Dei“ in 1183, it was once owned by Michelangelo Buonarroti, who famously sent wine to the Pope. Since 1981, the Canali-Fempfert family has owned the estate, with Léon, the second generation, now at the helm. Nittardi's wines are EU-certified organic and bear the sustainability certification Equalitas, reflecting a commitment to quality and environmental care.

## The vineyard

BEN is produced at Nittardi's Mongibello delle Mandorlaie vineyards in Maremma, 8 km from the sea at 250 meters altitude, within the Morellino di Scansano region. Its sandy soil, rich in granite, schist, and volcanic layers, gives the wine its distinct character.

## The wine

BEN, named after Beniamino—a traditional term for the youngest, most cherished child in Italy—represents our first white wine from Maremma. BEN is crafted with meticulous care from 100% Vermentino, an indigenous Tuscan grape celebrated along the whole Mediterranean coast. It embodies the coastal terroir of Maremma, delivering a fresh, vibrant, and authentic expression of this iconic varietal.

## The vintage

The 2024 growing season in Maremma offered balanced conditions and ideal ripening. A mild and rather rainy spring and warm, sunny summer—coupled with moderate rainfall—ensured steady vine development. The harvest produced grapes with excellent acidity, balanced sugars, and vibrant aromatics, truly reflecting the coastal terroir. Overall, 2024 was a rewarding vintage that promises wines of exceptional character and finesse.

## Profile

A vibrant yellow with golden reflections. The nose is delicately fragrant, revealing floral notes alongside peach, honeydew, and exotic fruits. On the palate, a rich texture is balanced by citrus zest and a refreshing saline touch. The elegant finish lingers with a pronounced minerality, capturing the essence of its coastal terroir.

