



Nittardi

BEN 2023 Vermentino DOC Maremma Toscana

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

The 2023 vintage will be remembered for a rainy first part of the year, especially as May and June saw more precipitation than normal. Thanks to meticulous vineyard work by our team and the continuous light wind coming from the seaside in our Maremma vineyards, the mildew damage that can occur during such a wet season was reduced. A warm July and August followed, and finally, during the harvest in September and October, the weather was fine, allowing us to pick when the grapes were ready.

The 2023 wines are generally more classic compared to more recent warmer vintages, with lower alcohol, slightly higher acidity, less structure, but still with a nice persistence on the palate. We started picking the first grapes in Maremma during the first week of September. The Vermentino grapes for our BEN were picked starting from the 4th of September.

Profile

A vibrant, intense yellow hue accented by golden undertones sets the stage. Delicately fragrant, unveiling a bouquet of floral notes intertwined with the luscious aromas of peach, honeydew melon, and exotic fruits. The palate is greeted with a rich, creamy texture, complemented by a harmonious interplay of citrus zest and a refreshing saline breeze. These nuances extend gracefully, bestowing the wine with an elegant length and a pronounced mineral character, evoking the essence of its coastal terroir.

The wine

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| Grape variety: | 100% Vermentino |
| HL/vines per hectare: | 40 hl / 6.700 |
| Fermentation & aging: | 70 hl stainless steel tanks, short maceration on the skins, 5 months aging on the fine lees and a regular light batonnage. No malolactic fermentation. |
| Date of bottling: | March 2024 |
| Alcohol: | 13,5 % |
| Total acidity: | 6.4 g/l |
| pH: | 3.5 |

