



Nittardi

DOC Maremma Toscana Rosso

Ad Astra 2022 *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“. During the late 1990s Nittardi started to produce wine also in Maremma. All wines are certified organic by EU-Standards and have since 2024 the sustainability certification Equalitas.

The vineyard

Ad Astra DOC Maremma Toscana grows in our property in Maremma called Mongibello delle Mandorlaie between Scansano and Magliano in Toscana, 8 km away from the sea at an altitude of 250m. The vineyards lie in the Morellino di Scansano DOCG area. The soil is mostly sand with granit and schist stones, with some volcanic soil below.

The vintage

The 2022 vintage will be remembered as one of the hottest of recent memory. Luckily some late rain showers saved the grapes from unbalanced ripeness and quantity loss. Thanks to our recent experience with warm vintages, very labor-intensive agricultural methods and careful work during the fermentation process we are really satisfied with the final results! The perfectly ripe and healthy grapes for Ad Astra were picked between the 5th and 12th of September. As usual we started with Sangiovese followed by Cabernet Franc and finally Cabernet Sauvignon.

The wine

The name of our most successful wine Ad Astra is gleaned from the Latin phrase Per Aspera Ad Astra — "a rough road leads to the stars". A phrase that is also true for great wines, as greatness requires a great deal of loving work and care in the vineyards. Ad Astra is an approachable yet simultaneously complex red wine that is also a pleasure when enjoyed young.

Profile

Deep ruby red, suggestive nose of plums and berries and with a hint of licorice and chocolate; a fine wine with a complex bouquet, medium body, fresh and long finish. Best served at approx. 18° C (64° F).

Awards & Accolades

93 P - James Suckling
94 P - Luca Maroni
94 P - Wine Critic
92 P - Antonio Galloni

The wine

Grape varieties:	Sangiovese 50%, Cabernet Sauvignon 25%, Cabernet Franc 20%, Merlot 5%
HL/vines per hectare:	30/6.700
Aging:	14 months in new (10%) and used Barrique and Ton-neaux barrels made out of finest French oak, a few months in concrete to blend the different varieties. 4 months in bottle.
Date of bottling:	June 2024
Alcohol:	14.5 %
Total acidity:	5.6 g/l
pH:	3.40

