



Nittardi

Nittardi COSMO 2023 IGT TOSCANA ROUSSANNE



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-Femfert 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

Cosmo 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

Cosmo, Nittardi's new premium white wine, is crafted entirely from Roussanne, inspired by the Rhône Valley's similarities to Maremma. Planted in 2014, this variety debuts with the 2023 vintage, aged eight months in acacia wood to enhance richness and preserve delicacy. The name Cosmo, from ancient Greek, means order, harmony, and beauty. The label reflects this with the Golden Proportion, symbolizing harmony and balance, matching the wine's elegance.

The Vintage

The 2023 vintage saw a rainy spring, followed by warm summer months and ideal harvest weather in September-October. Careful vineyard management minimized mildew damage. The wines are classic in style, with lower alcohol, higher acidity, and lighter structure, yet great persistence. Roussanne for Cosmo was harvested on September 7th.

Tasting Notes

Deep golden color. A seductive nose of honey, ripe apricot, peach, and brioche. Elegant on the palate, with silky texture. Notes of beeswax and citrus, balanced by freshness, acidity, and a hint of bitterness.

Technical Details:

Grape Variety:	100% Roussanne
Yield:	30 HL/ha, 6.600 vines/ha
Aging:	8 months in 500 liter Tonneaux made out of acacia wood (new), 6 month in bottle
Bottling Date:	June 2024
Alcohol:	13%
Total Acidity:	5,8 g/L pH: 3,3

