



Nittardi Ad Astra 2023

DOC MAREMMA TOSCANA



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

Ad Astra 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

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.

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. The perfectly ripe and healthy grapes for Ad Astra were picked between the 8th and 27th of September. As usual we started with Sangiovese followed by Cabernet Franc and finally Cabernet Sauvignon.

Wine details

Grape varieties:	50% Sangiovese, 25% Cabernet Sauvignon and 25% Cabernet Franc
HL/vines per hectare:	30 hl / 6.700
Aging:	14 months in new (10%) and used Barrique and Tonneaux barrels made out of finest French and Austrian oak, a few month in concrete to blend the different varieties. 4 months in bottle
Date of bottling:	June 2025
Alcohol:	13,5 %
Total acidity:	5,6 g/l
pH:	3,40

Profile

Ruby red with aromas of ripe plums, wild berries, licorice and violets. Medium-bodied, fresh and harmonious with a long, balanced finish. Perfect with pappardelle al cinghiale or bistecca alla fiorentina. Serve at 18 °C (64 °F); cellaring potential up to 10 years.

Awards

94 P - Luca Maroni
93 P - James Suckling
93 P - Antonio Galloni/Vinous

