



# Nittardi CAB 2023

## IGT 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. The estate works with consultant winemaker Carlo Ferrini. Nittardi's wines are EU-certified organic and bear the sustainability certification Equalitas, reflecting a commitment to quality and environmental care.

### The vineyard

CAB, a pure Cabernet Sauvignon, 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

**CAB**, from Maremma, is made from 100% Cabernet Sauvignon. The name refers to **C**abernet Sauvignon and to the Latin expression **Caelum ad Beata**, meaning “towards the blessed sky”. The wine is produced with the aim of expressing the variety in an elegant and balanced style through careful winemaking, with focus on freshness, structure and ageing potential.

### 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 and medium structure, yet great persistence. The perfectly ripe and healthy Cabernet Sauvignon grapes were picked between the 25th and the 29th of September.

### Profile

Dark ruby red colour. Aromas of ripe plums, dark berries, violet, liquorice and subtle spicy nuances. The taste is medium-bodied with fine grained tannins, balanced structure and a long finish. Serves well with dishes of red meat or game, such as pappardelle with wild boar or grilled beef. Serve at around 18 °C. Potential for ageing up to 10 years.

### Wine details

Grape varieties:	Cabernet Sauvignon 100%
HL/vines per hectare:	30 hl / 6.700
Aging:	16 months in barrels: 10% in new Austrian oak barrels (500 L), 60% in second-use French oak barrels (500 L), and 30% in third-use French oak barrels (500 L).
Date of bottling:	December 2025
Alcohol:	13,5 %
Total acidity:	5,76 g/l
pH:	3.40

