



THE ITALIAN SELECTION



### Background

The phrase «Per Aspera Ad Astra» means that you often get to the stars only through challenges. A phrase that applies also for great wines, as greatness requires a great deal of loving work and care in the vineyards. Ad Astra is an approachable yet simultaneously serious red wine that is also a pleasure when enjoyed young.

is pleased to introduce

**WINERY: NITTARDI**  
**Ad Astra Maremma Toscana 2017 IGT**

**VINTAGE:** 2017

**SIGHT:** this wine is an opulent, ruby red color

**SMELL:** fascinating spice and chili character with blackcurrant and cherry fruit on the nose

**TASTE:** medium to full body, soft and round tannins combined with a silky and elegant finish

**Grape Variety:** 50% Sangiovese, 25% Cabernet Sauvignon, 15% Cabernet Franc, 10% Merlot

**Production Area:** Tuscany, Maremma

**Classification:** DOCG

**Soil Composition:** mostly sand rich soil with pebble and clay

**Vinification:** 14 months in new and used Barrique and Tonneaux barrels and then a few months in concrete to blend the different varieties

**Exposure:** Ad Astra grows in the Nittardi Maremma property called Mongibello delle Mandorlaie, between Scansano and Magliano, facing south/west 8 km away from the sea at an altitude of 250 meters

**Vines Per Hectare:** 6,700/ha

**Harvest Period:** between the last days of August and the first two weeks of September

**Formats:** 750 ml

**Date of Bottling:** August 2019

**Pairing Suggestion:** excellently suited to all variations of fish soups, tomato sauce and different kind of Italian appetizers

**Alcohol:** 14.0%

**Acidity:** 5.45 g/l

**pH:** 3.30

### The Winery

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 historical Nittardi estate lies in the heart of the Chianti Classico region. The owner fell in love with Maremma in 1978 and destinate this piece of land to produce the best “Super Tuscans”.