



THE ITALIAN SELECTION



is pleased to introduce

WINERY: NITTARDI
Nectar Dei Maremma Toscana 2016 DOC

VINTAGE: 2016

SIGHT: deep red with hints of purple color

SMELL: on the nose ripe notes of blueberries, blackberries and raspberry combined with tobacco, leather and spices

TASTE: nicely concentrated with lush, rounded tannins and elegant notes as black cherries and licorice on the palate. Long and rich finish where the complexity of the wine shines through

Grape Variety: 55% Cabernet Sauvignon, 25% Petit Verdot, 15% Merlot, 5% secret grape varieties

Production Area: Tuscany, Maremma

Classification: DOC

Soil Composition: mostly sand with granite and schist stones and clay underneath

Vinification: 24 months in barrique barrels (30% new) made out of French oak, 6 months in a single concrete vat, 12 months in bottle

Exposure: Nittardi Maremma property called Mongibello delle Mandorlaie, between Scansano and Magliano, 8 km away from the sea at an altitude of 250 meters

Vines Per Hectare: 6,600/ha

Harvest Period: September

Formats: 750 ml

Date of Bottling: March

Pairing Suggestion: excellently suited to all variations of red meat and game

Alcohol: 14.0%

Acidity: 5.70 g/l

pH: 3.40

Background

Nectar Dei is the “Super Premium” Wine of Nittardi and was christened with the ancient name of Nittardi from 1183, and, following tradition, the first bottles of Nectar Dei are offered to Pope Francesco. The wine is a IGT Maremma Toscana, while an upcoming DOC appellation for wines from the Tuscan coast is coming.

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”.