


FRESCOBALDI
TOSCANA

Castello Nipozzano Nipozzano Riserva 1996



Formati

0,375 l, 0,75 l, 1,5 l e 3 l

Nipozzano Riserva 1996

Chianti Rufina Riserva DOCG

Nipozzano Riserva Chianti Rufina DOCG is one of the historic wines produced at the Castello di Nipozzano. This wine always retains its close relationship with the Castello di Nipozzano terroir.

Climatic trend

The Spring and Summer season of 1996 were particularly favorable for the vegetative development of the vines in Tuscany. Flowering, budding and fruit set all occurred 15 days earlier than usual. When rains during the beginning of October threatened to compromise the promising vintage, we took the necessary precautions to assure the health of grapes: defoliation, pruning of excess grapes and a regular control of potential diseases.

Technical notes

Origin: Chianti Rufina area where is located Castello di Nipozzano

Soil typology: Dry and stony, with clay, limestone, well drained, poor in organic matter.

Plant density: From 2,500 to 6,000 vines per hectare

Breeding: Spur - pruned cordon and guyot

Wine Variety: Sangiovese 90%, and complementary grapes (Malvasia nera, Colorino, Merlot, Cabernet Sauvignon)

Maceration Time: 25 days of skin contact ,including alcoholic fermentation, con periodici rimontaggi, to obtain more color and softer tannins.

Malolactic Fermentation: Immediately after the alcoholic fermentation, with indigenous bacteria.

Maturation: 50% in 10-15 years old Slavonian oak casks (80 hectoliters.), 50% in barriques used more than once - 24 months

Tasting notes

Wine pairing: Barbecued meat and beef stews, aged cheeses