FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 1997

Formati

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

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Nipozzano Riserva 1997

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

At the estate of Castello di Nipozzano in Chianti Rufina the spring freeze did not affect the vineyards. The Sangiovese vines, which are grown in the highest part of the estate were completely unaffected; the late bloom, which is typical of Cabernet Sauvignon and Cabernet Franc, saved these varietals. Because the grapes matured more quickly than usual, they offer concentrated sugar, rich colors, and delicious tannins.

Technical notes

Origin: Chianti Rùfina 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 including alcoholic fermentation
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: 50% in barriques used more than once and 50% in Slavonian oak casks - 24 months

Tasting notes

Wine pairing: Barbecued meat and beef stews, aged cheeses