FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 1998



Formati

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

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Nipozzano Riserva 1998

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 heat of the summer months provoked a precocious maturation of the berries, thus the wines will be characterized by superior softness and low acidity. Even the Sangiovese which is a variety known to be "rough", will be in '98, softer with velvety 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: Imediately 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

Awards

Falstaff: 90 points