FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 1999



Formati

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

FRESCOBALDI
TOSCANA

Nipozzano Riserva 1999

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 grapes are extremely fruit-forward with evolved tannins and low acids; in general the wines have great structure and should be very long-lived, Weather throughout the growing season was normal, with lots of sunshine in July and only sparse rains in August. An Indian summer in September and October, gave the grapes a perfect environment to bask in the sun and mature

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: 100% in previously used barriques - 24 months

Tasting notes

Wine pairing: Barbecued meat and beef stews, aged cheeses