FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2000



Formati

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

FRESCOBALDI
TOSCANA

Nipozzano Riserva 2000

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

Harvest at the Marchesi de' Frescobaldi estates began this year on August 28th. The grapes, which ripened 7-10 days earlier this year, were harvested in excellent condition and are rich in sugars and polyphenols thanks to a spring with periods of rain, followed by periods of sunshine. A mild summer with sparse rains helped to avoid drought and stress on the vines, and the heat during the second half of August further promoted sugar concentration. The Sangiovese grapes ripened early this year, and are rich in anthocyanins and tannins, with elevated levels of alcohol and low acidity.

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: 100% in previously used barriques - 24 months

Tasting notes

Color: Clear and intense ruby red. Aroma: articulates a fruity detachment between cherry, strawberry and plum, with unique accents lingering on. Taste: The palate demonstrates a roundness, with hints of tannins well distributed.

Wine pairing: Barbecued meat and beef stews, aged cheeses