FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2001



Formati

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

FRESCOBALDI
TOSCANA

Nipozzano Riserva 2001

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 harvest at the historic estate got under way on September 3rd and concluded on October 18th with the picking of the Sangiovese and Cabernet Sauvignon. The quality of the 2001 production appears very good.Even though temperatures were high during the month of August, the vines continued to thrive thanks to the water reserves in the soil built up from the rainfall in the month of August. The rain in early September proved valuable, especially for the ripening of the Sangiovese. The showers also washed the dust from the summer months off of the vines.With very intense reflections and a surprising structure, the Sangiovese at Nipozzano is considered to be of excellent quality.

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)
Alcohol content: 13%
Maceration Time: 25 days including alcoholic fermentation
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: 100% in second and third passage barriques - 24 months

Tasting notes

A luminous, deep purple.The nose shows elegance and grace, over power, with initial balsamic aromas evolving into a fruity medley highlighting bottled cherries, followed closely by notes of spice and leather. A pronounced acidity makes for a wine of appealing leanness, bolstered by dense but judicious tannins. The finish is clean and dry.

Wine pairing: Barbecued meat and beef stews, aged cheeses