FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2002



Formati

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

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Nipozzano Riserva 2002

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 Castello di Nipozzano the temperatures on the average are slightly lower in respect to the other areas of Tuscany. Therefore the lower temperatures during the summer months did not affect the quality of the grapes which immediately showed themselves to be in good condition, thanks also to the attentive care given to the vineyards during the season as well as during the harvest by expert hands. The quality of the Sangiovese from Nipozzano is very good. The harvest, which ended around the second week of October

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
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: second and third passage barriques - 24 months mostly in barriques

Tasting notes

An enticing, rather pronounced ruby red, edged with garnet.Its suite of fragrances exhibits considerable complexity, opening to dark fruit such as plum and blackcurrant, then enriched by a pungent spiciness that betrays cinnamon and clove. The attack offers dense, impressive pulp, and fine-grained tannins that marry beautifully with its alcohol; the result is a solidly-built, but not heavy or extractive, wine with a seamless, long-lingering finish.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

Wine Spectator: n. 86 in the Top 100 – 90 points