FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2003



Formati

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

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Nipozzano Riserva 2003

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 the Castello di Nipozzano estate, the harvest was extremely favorable. The harvesting of the Merlot began during the last week in August, and that of the Sangiovese began in mid September. Castello di Nipozzano is equipped with a very accurate irrigation system in which a drop of water is released from a thin pipe into the soil when the temperatures get too high. This allows for the prevention of potential damage caused by drought and extremely hot weather, such as stress on the vines.

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: 13,50%
Maceration Time: 25 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Second and third passage barriques - 24 months 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

The Wine Advocate: 90 points