FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2004



Formati

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

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Nipozzano Riserva 2004

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

This year the harvest has begun 15-20 days later than in 2003, when, due to the drought in the spring of that year, the harvest began notably earlier than usual. 2004 was distinguished by its close to normal season, with a cooler spring than those of the preceding years, and a delayed budding. During the summer the temperatures stabilized below the norm for the season, and only in the last two weeks of July did they begin to climb.The soils are well drained yet at the same time have a substantial water reserve. The cool and mild nights will help produce elegant wines. The bunches are sparse, and the berries are in very good condition, both in terms of size as well as structure and concentration.

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: Barriques di secondo e terzo passaggio - 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

Wine Spectator: n. 56 in the Top 100 – 91 points
The Wine Advocate: 90 points
Wine Spectator: 91 points