FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2005



Formati

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

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Nipozzano Riserva 2005

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

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition. Nipozzano Riserva is elegant, fruity and with good spiciness.

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 in barriques

Tasting notes

Nipozzano leads with a medium-saturated ruby red, then quickly releases a lovely florality on the nose, showing violets and sweetbriar, which soon yield to fruitier impressions of morello and sour cherr. Last to emerge are spicy notes of clove and tobacco leaf. It enters warmly alcoholic and pleasantly dry in the mouth, impressively full-bodied but not heavy, and with well-focused tannins that are in judicious balance with the other components. The finish is appealingly crisp and long lingering.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

Wine Spectator: n. 76 in the Top 100 – 90 points
Le Guide de L'Espresso: Eccellenza
Wine Spectator: 90 points