FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2006



Formati

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

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Nipozzano Riserva 2006

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 2006 harvest was completed on October 11. The 2006 harvest ion is very positive, particularly regarding exceptional levels of fruit quality.Castello di Nipozzano, the standard-bearer of Chianti Rufina DOCG winemaking, experienced even and balanced growing conditions, with normal amounts of rain during July and August. The year yielded wines of considerable elegance and outstanding ageing potential. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

Technical notes

Origin: Chianti Rùfina area where is located Castello di Nipozzano
Altimetry: 250-500 m
Surface: 250 ha
Exposure: Various
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 and 3 months in bottle

Tasting notes

A purple-flecked, dark red impresses the eye with its richness. The nose first conveys graceful floral notes of sweet violet and a tasty amalgam of sour black cherry, dried plum, and raspberry, which is soon enriched with spicy nuances of vanilla. A notably refreshing crispness marks the entire progression of the wine in the mouth, as well as dense-packed, youthful tannins that are, however, already quite well integrated into the structure. It concludes with a generous, warm finish.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

International Wine Challenge: Bronze medal
Wine Spectator: 91 points
JamesSuckling.Com: 91 Points