FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2007

Formati

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

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Nipozzano Riserva 2007

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 first grapes to be picked, in the third week of August, demonstrated that the 2007 Marchesi de' Frescobaldi harvest was to be outstanding, the natural culmination of a good growing season. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April--temperatures in the Maremma even touched 30oC--the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years.

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

It appears a deep, purple-edged ruby red, of impressive brilliance. Solid fruit notes of wild blackberry, blueberry, raspberry and dark cherry emerge initially on the nose, gradually yielding to more pungent impressions of sage, rosemary, vanilla, and cinnamon. That spiciness segues onto the palate, and then into a finish that ends with a flourish of balsam, black pepper, and cocoa powder. The mid-palate shows alcoholic warmth and roundedness, while the tannins and acidity are noticeable, adding to the wine's overall harmony.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

International Wine Cellar - Stephen Tanzer: 91 Points
Wine Spectator: TOP 100: 65° wine of the world (91 points)
The Wine Advocate: 90 points
I vini di Veronelli: Tre stelle
Wine Enthusiast: n. 1 in the Top 100
Weinwirtschaft: n. 8 in the Top 60