FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2008



Formati

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

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Nipozzano Riserva 2008

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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties. This mild, sunny weather continued through the harvest period; the absence of rain (it rained only one day during harvest) meant that the cellars were able to carry out operations with ease.

Technical notes

Origin: Chianti Rùfina area where is located Castello di Nipozzano
Altimetry: 250-500 m
Surface: 250 ha
Exposure: Various
Soil typology: Calcareous clay, rich in stone
Plant density: From 2,500 to 6,000 vines per hectare
Breeding: Spur - pruned cordon and guyot
Vineyard age: NULL
Wine Variety: Sangiovese 90%, 10% 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 - Second and third passage barriques - 24 months in barriques and 3 months in bottle - 24 months in barriques and 3 months in bottle

Tasting notes

Nipozzano Riserva 2008 greets the eye with a deep purplish red. The nose is remarkably rich and multi-faceted, showing cleanly-delineated aromas of sour cherry, raspberry, and dried plum, lifted in turn by spicier impressions of black pepper, vanilla, cocoa powder, and espresso bean. A warm alcohol complements its smoothoverall texture in the mouth, and a clean, vibrant acidity and silky, well-integrated tannins contribute to an impressive elegance. An almost-endless finish, with abundant aromatic fruit, completes a harmonious, well-balanced wine.

Wine pairing: Barbecued meat and beef stews, aged cheeses