

**FRESCOBALDI**  
TOSCANA

## Castello Nipozzano Nipozzano Riserva 2009



Formati

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

# Nipozzano Riserva 2009

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 2009 harvest for the Frescobaldi wine estates concluded definitively on October 9 with the arrival in the cellars of fruit from its Sangiovese grapes from the Montesodi vineyard. The final results are quite positive with respect to overall fruit quality. Spring followed the pattern set in recent years, with heavy rains that presented a challenge to the vineyard crews tending the vines and protecting them against fungal attacks, but at least the rains built up groundwater reserves. The even, well-paced weather conditions mean 2009 wines of significant elegance and guaranteed cellarability. In contrast to the spring rains, summer brought mild, sunny weather, right into autumn. Light rains arrived in mid-September, but did nothing to harm the sound health of the grapes nor the excellent levels of ripeness.

## Technical notes

**Origin:** Chianti Rufina area where is located Castello di Nipozzano

**Altimetry:** from 250 to 500 meters

**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

**Wine Variety:** Sangiovese 90%, 10% and complementary grapes (Malvasia nera, Colorino, Merlot, Cabernet Sauvignon)

**Alcohol content:** 13,5°

**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

Nipozzano 2009 is a lovely ruby-red. The nose opens with dark wild berries and cherry, hints of candy floss and pleasant floral notes of lilac and chocolate. The spicy component emerges with nuances of clove and green peppercorn. The palate is characterized by a distinct tactile approach in which the stamp of the terroir is underlined by a lively minerality. The tannin texture is tight but not sharp which is also an expression of the uniqueness of the soils of Nipozzano. The finish returns to the intense fruity notes already identified on the nose.

**Wine pairing:** Barbecued meat and beef stews, aged cheeses

# Awards

International Wine Cellar - Stephen Tanzer: 90 Points

The Wine Advocate: 90 Points

JamesSuckling.Com: 90 Points

Wine in China: 90 Points - Top Wine 2014