FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2009



Formati

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

FRESCOBALDI
TOSCANA

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 Rùfina 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