FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2010



Formati

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

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Nipozzano Riserva 2010

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

Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of build-ing up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels. At Castello di Nipozzano, the weather conditions, even and balanced throughout the season, will produce wines of remarkable elegance, bright acidity, and emphatic aromatics, with superb com-plexity and cellaring potential. After the spring rains, the summer months were marked by mild, sunny conditions that lasted into autumn. September brought some rain, but it did no harm to the health and soundness of the fruit. The fine ripeness levels of the grapes will ensure remarkably fine structures for this year's wines.

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
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 - 24 months in barriques and 3 months in bottle

Tasting notes

Nipozzano 2010 is a ruby red colour with purple highlights. The nose delivers fruity notes dominated by ripe black cherry, marasca cherry and a delicate hint of forest underbrush. Floral notes of violet and fresh notes of licorice combine with spicy aromas of clove and nutmeg. The palate has a pleasing entry with broad tannins and lovely texture. Fresh and full bodied; reveals a remarkable correspondence between fragrances and flavour and a notable persistence.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

The Wine Advocate: 90 Points
JamesSuckling.Com: 91 Points
Wine Spectator: 92 Points