FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2011



Formati

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

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Nipozzano Riserva 2011

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

During the month of August there were two climatic situations of extraordinary importance that, through the forces of the natural elements, shaped the characteristics of the grapes. The first half of August was characterized by sunny days - daytime temperatures never exceed 30° C, and very cold nights. Instead, during the second part of August, the power of the sun gave strength and concentration to the red grapes such as the Sangiovese. The end result is that our red grapes enjoyed an extraordinarily healthy aspect: perfectly ripe, concentrated and rich in polyphenolic material. The harvest of Nipozzano Vecchie Viti was conducted on October. Sangiovese: This variety sometimes proves difficult, but this year at Nipozzano our work has paid off and we are very pleased with the results. The very first harvests were fruity and fresh. Then, taking advantage of a sunny September, we were able to bring the Sangiovese at this estate to a level of maturity, both in pulp and skins, that is achieved only in the best vintages.

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%
Maceration Time: 25 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Maturation method: Second and third passage barriques - 24 months in barriques and 3 months in bottle

Tasting notes

Nipozzano 2011 is a ruby-red with good consistency. The nose opens with a strong fruit component of blackberry, blueberry and cherry. Sweet notes of cotton candy and spicy notes of cloves and nutmeg follow. The tannins are dense, but not harsh. The palate is warm and smooth, lovely persistence and remarkable taste-olfactory correspondence.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

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