FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2012



Formati

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

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Nipozzano Riserva 2012

Chianti Rufina Riserva DOCG

Nipozzano Riserva Chianti Rufina DOCG is one of the historic wines produced at the Castello Nipozzano. This wine always retains its close relationship with the Castello di Nipozzano terroir.

Climatic trend

Winter 2012 was characterised by cold temperatures reaching below zero in January. In February there was abundant snowfall. The cool spring, with rainy episodes well spread over the season, encouraged the replenishment of the soil on the slopes, guaranteeing good water resources for the vineyards, especially during the summer period, when the vegetation was at its peak and the clusters started to darken and ripen. The summer, on the other hand, hot and dry, was characterised by days with record temperatures of over 35°C and a strong temperature range during the night.

Technical notes

Origin: Chianti Rùfina area where is located Castello 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 and complementary grapes (Malvasia nera, Colorino, Merlot, Cabernet Sauvignon)
Alcohol content: 13%
Maceration Time: 25 days, with frequent reassembly
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 2012 is ruby coloured with purple reflections. Entry on the nose is floral, clean aromas of sweet violet which prevail over the fruitiness. Then, raspberry, blackcurrant and cherry, accompanied by liquorice scents and spicy notes of Muscat and white pepper. At the end sweet notes of black plum jam and almond candy appear. Entry on the palate is warm and decisive, with tannins readily evident. The texture appears decisive, a typical characteristic of Chianti Rùfina. Long persistence. Aftertaste at the end dominated by floral and spicy notes at the back of the mouth.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

Wine Spectator: 89 Points
JamesSuckling.Com: 92 Points