FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2013



Formati

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

FRESCOBALDI
TOSCANA

Nipozzano Riserva 2013

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 Nipozzano terroir.

Climatic trend

The winter of 2013 was cold, with several days below °0 C and infrequent but significant snowfall. Spring was cool with well distributed rains throughout the season that kept water reserves well supplied throughout the summer when vegetation is at its peak and grapes begin to ripen. Temperatures in summer were below average, except for the heat wave at the end of July and the beginning of August, which favoured veraison. The alternating day-night temperatures promoted a gradual ripening of the grapes. September's weather was particularly favourable and allowed for a linear ripening of healthy and excellent quality grapes.

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 2013 is a brilliant, clear scarlet red. The nose is complex and intense with prevalent red fruit scents of bitter cherry, plum, and raspberry followed by spiced and toasted notes of pepper, nutmeg and coffee. In the mouth the wine is warm, soft and significantly fresh. Nipozzano 2013 is elegant and enveloping, with fine tannins that are well balanced in the wine's structure and a long and persistent fruity finish.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

JamesSuckling.Com: 91 Points
The Wine Advocate: 91 Points