FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2014



Formati

0,375 l, Bottle (0,75 l), Magnum (1,5 l), Double Magnum (3l)

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Nipozzano Riserva 2014

Chianti Rufina Riserva DOCG

A historic wine produced at Castello Nipozzano, about 35km northeast of Florence, it is a symbol of Tuscany's wine making traditions due to its complexity and strong ties to its terroir.

Climatic trend

Winter 2014 was characterised by higher than average temperatures and a mild spring that encouraged an early start for the grapevines' budding phase. A particularly mild summer with well-spaced out rains brought the growing season back to its normal progression, while heat waves at the end of July and beginning of August positively affected the grapes veraison. The temperature differences between night and day promoted a gradual ripening of the fruit. The particularly positive weather conditions in September contributed to the production of wine with healthy and excellent quality grapes.

Technical notes

Origin: The Chianti Rùfina territory in which Castello di Nipozzano is situated
Altimetry: 250-500 m
Surface: 250 ha
Exposure: varies from south-east to west
Soil typology: Arid, rocky, alberese limestone, clay and calcareous, well drained, poor in organic substance
Plant density: From 2,500 to 6,000 vines per hectare
Breeding: Prune-trained cordon spurred and Guyot
Wine Variety: Sangiovese and complementary grapes (Malvasia nera [Black Malvasia], Colorino, Merlot, Cabernet Sauvignon)
Alcohol content: 13%
Maceration Time: 25 days, with frequent reassembly
Malolactic Fermentation: Carried out immediately after alcoholic fermentation
Maturation: 24 months, partially in wood

Tasting notes

Nipozzano 2014 is a brilliant, clear scarlet red. The nose is complex and intense with prevalent flower and mixed berry scents of raspberry, blackberry and blueberry followed by spiced and toasted notes of tea, nutmeg and coffee. In the mouth the wine is warm, soft and quite fresh. Nipozzano 2014 is elegant and enveloping, with fine tannins that are well balanced in the wine's structure and a long and persistent finish.

Wine pairing: Barbecued meat and beef stews, aged cheeses

Awards

Mundus Vini: Gold Medal - best of show Chianti
JamesSuckling.Com: 90 Points