FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2015



Formati

0.375 l, Bordolese (0.75 l), Magnum (1.5 l), Double Magnum (3l)

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Chianti Rufina Riserva DOCG

A historic Frescobaldi wine produced at Castello di Nipozzano, situated around 35 km north-east of Florence. It is the symbol of Tuscan winemaking and maintains a close relationship with the style of the terroir.

Climatic trend

In 2015 the grape ripening was excellent, aided by the long summer, high temperatures and favourable climate. The long-awaited warm welcome of winter did not come until the second half of February, slowing the reawakening of the vines which, due to the freezing temperatures, delayed the guttation phase by around ten days. Spring arrived punctually on 21 March. The flowering season was favoured by the alternation of clear days with mild temperatures and below average rainfall as compared to the last five years. The fruiting season began during the summer, which will be remembered as one of the hottest and sunniest of the last decade. July was characterised by days with temperatures above 30 degrees and very little rainfall. The beneficial rains of the first week in August changed the rhythm of the season once again. Autumn brought with it an unexpected change of air, colours and aromas, as well as the beginning of the harvest in September.

Technical notes

Origin: The Chianti Rùfina territory in which Castello di Nipozzano is situated
Wine Variety: Sangiovese and complementary varieties (Malvasia nera, Colorino, Merlot, Cabernet Sauvignon)
Alcohol content: 13%
Maturation: Barriques - 24 months

Tasting notes

Nipozzano 2015 has an intense ruby-red colour. The nose provides a pleasant combination of the clear notes of red berries and lightly toasted coffee, lending complexity to the wine before giving way to a fresh and spicy finish. In the mouth the wine is rich, characterised by the elegant density of the grapes and the mineral freshness of the finish that make it balanced and persistent.

Wine pairing: Grilled red meat, roast lamb, semi-matured pecorino cheese.

Awards

Decanter: Bronze Medal
JamesSuckling.Com: 93 Points
Doctor Wine: 94 Points
The Wine Advocate: 92 Points