FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2016



Formati

37.5 cl, Bordeaux blend (75 cl), Magnum (1.5 L), Double Magnum (3 L)

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Chianti Rufina Riserva DOCG

The emblematic wine of Castello Nipozzano, the historic Frescobaldi estate located a few miles north-east of Florence, Nipozzano Riserva is symbolic of the Tuscan wine-making tradition and the continuing link with the terroir.

Climatic trend

The 2016 season at Castello Nipozzano is a splendid vintage. Spring arrived slightly late and was cool, marked by abundant precipitation, especially during the flowering period. Conversely the summer was mild, with very little rainfall from the end of June until harvest. August enjoyed high temperatures and was sunny on the whole.

Technical notes

Wine Variety: Sangiovese and complementary varieties
Alcohol content: 13%
Maturation: barriques - 24 months

Vinification and ageing

Harvest took place in the first few days of September. As soon as the grapes were harvested, they were taken to the cellar. Once de-stemmed, the natural fermentation process began in thermo-regulated stainless steel vats. The wine remained in the vats to complete maceration. After racking, malolactic fermentation took place in steel as well. At the end of the year, the wine was transferred into barriques, where it was aged for a further 24 months. A further period in the bottle brought Nipozzano 2016 to its full expression as a wine with exceptional balance.

Tasting notes

Nipozzano 2016 boasts the characteristics of this superb vintage with strength and finesse. Its intense ruby red colour gives it a bold and elegant character. Red berries and notes of ripe citrus fruit give way to a delicately fruity nose, followed by elegant notes of violet. This is all completed with a slight spiciness. The palate expresses itself with an intriguing, harmonious complexity. Nipozzano 2016 is dense and persistent.

Awards

JamesSuckling.Com: 92 Points
Wine Advocate: 92 Points