FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2017



Formati

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

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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

Winter 2017 was mild and dry. In spring, the early sprouting of the vines brought the growing season forward. During spring, the arrival of sporadic rains restored the vineyards' water table, guaranteeing a good blooming, still ahead of time with respect to the previous season. The 2017 harvest began at the end of August, after a hot, dry summer that led to the harvesting of well -ripened grapes, qualitatively rich in body and colour.

Technical notes

Wine Variety: Sangiovese and complementary varieties
Alcohol content: 13,50%

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 further months. A further period in the bottle brought Nipozzano 2017 to its full expression as a wine with exceptional balance.

Tasting notes

Nipozzano 2017 conveys the intense, harmonious character of the vintage with personality, translating the heat of the season into the glass. The ruby-red colour is bright and intense. The usual notes of red fruits and citrus are expressed in a seductive combination of elegance and intensity. Tertiary notes due to ageing, such as spices and vanilla, enhance the aromas and balance the tasting experience. The palate is rich, dense and balanced, with a great expression of maturity, polyphenolic elegance and final persistence.

Awards

James Suckling: 92 Points
Gambero Rosso: 3 Glasses
Luca Maroni: 90 Points