

Castello Nipozzano Nipozzano Riserva 2018



Formati

7.5 cl, Standard (75 cl), Magnum (1.5 L), Double Magnum (3 L)

Nipozzano Riserva 2018

Chianti Rufina Riserva DOCG

Emblematic wine from Castello Nipozzano, the historical Frescobaldi estate just a few kilometres north-east of Florence, Nipozzano Riserva is the symbol of the Tuscan wine growing tradition and of the permanent link with the terroir.

Climatic trend

The cold winter, especially over the recent period marked by various rainy and snowy spells, has been followed by a mixed spring. This is because days of sunshine have alternated with fairly heavy rainfalls. These rains have contributed to re-stabilising the water reserves. Thanks to the higher spring temperatures, the vine's natural life-cycle ran its course in line with the season. High temperatures were also recorded for the entire summer period. The torrential downpours in the second half of August brought about that relief from the heat that is essential for a magnificent maturing. The varying temperatures in September helped with the aromatic synthesis and to maintaining freshness, typical of the wines produced at Castello Nipozzano.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13,5%

Vinification and ageing

As soon as they were harvested, the grapes were immediately taken to the cellar. Once de-stemmed, the natural fermentation process began in thermo-regulated stainless steel vats. The wine remained in the vats at the end to finish maceration. After racking, malolactic fermentation took place, still in steel. At the end of the year the wine was transferred into barriques, where it aged over the following months. A further period in the bottle enabled Nipozzano 2018 to express itself fully, making it a wine with exceptional expressive balance.

Tasting notes

Nipozzano 2018 has a marvellous balance of components. It has an intense ruby red colour. Its bouquet has hints of red and black berries, such as black cherry, raspberry, blueberry and red and blackcurrants; these are followed by delicate citrus notes that add a lovely freshness. Even the floral hints characterise the profile of this wine with aromas that bring to mind violets and rosehip. In conclusion, the delicate bouquet of spicy notes of black pepper and balsamic notes, further enhance the sensation of an elegant freshness. The acidic-alcohol component is perfectly balanced on the palate. The tannic texture is clearly present and is extremely elegant.