


FRESCOBALDI
TOSCANA

Castello Nipozzano Nipozzano Riserva 2019



Formati

37.5 cl, Bordolese (75 cl), Magnum (1.5 L), Double Magnum (3 L)

Nipozzano Riserva 2019

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 Tuscan wine growing tradition and of the permanent link with the terroir.

Climatic trend

At Castello Nipozzano, winter 2019 saw extended periods of sunshine with low temperatures. Spring, however, was cool and the rain that had fallen ensured good water reserves to cope with the hot summer days to come. Summer saw temperature changes that helped cool the vineyard overnight, and the typical breezes from the slopes of the Apennines provided a notable contribution. As such, the grapes were blessed by a combination of warm sunshine and refreshing breezes while ripening. The bunches were perfectly healthy when harvested and the produce resulted in wines with the typical qualities of the area, characterised by both decent acidity and silky-smooth tannins.

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 then remained in the vats to complete 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 coming months. A further period in the bottle enabled Nipozzano 2019 to express itself fully, making it a wine with exceptional expressive balance.

Tasting notes

Nipozzano 2019 has a vibrant ruby-red colour. The nose presents fruity hints of berries and black cherry, as well as elegant floral notes. The fresh quality provided by the balsamic notes is simply wonderful. These are followed by roasted and spiced notes of pepper, nutmeg and coffee. On the palate, 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. The tannins are dense but not abrasive. The taste and smell correspond beautifully.