

Castello Nipozzano Nipozzano Riserva 2022



Nipozzano Riserva 2022

Chianti Rufina Riserva DOCG

Emblematic wine of Castello Nipozzano, a historic Frescobaldi estate a few km north-east of Florence, Nipozzano Riserva is the symbol of the Tuscan winemaking tradition and of the indissoluble link with the terroir

Climatic trend

The 2022 vintage started with good soil water reserves due to the average rainfall of the previous autumn. The winter was mild and quite prolonged, ending with a sunny March, which broke the dormancy of the first vine plants. Sporadic spring rains among the rows of Nipozzano vineyards gave way to a summer that was dry and very hot, albeit with the typical cool breezes of Chianti Rufina. The rainfall at the end of August and the end of September allowed both the early and late varieties of vines to complete their ripening cycle with an excellent and balanced concentration of fruit. The temperature range promoted the accumulation of easily extractable noble phenolic substances and complex aromas, concluding a rich and very sunny vintage.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13.5%

Vinification and ageing

As soon as the grapes were harvested, they were immediately transferred to the cellar. Here, once destemmed, the spontaneous fermentation process took place in thermoregulated stainless steel tanks, after which the wine remained in the vats to complete maceration. Following racking, malolactic fermentation took place, again in stainless steel. At the end of the year the wine was poured into barriques, where it matured over the following months. This additional period in the bottle allowed Nipozzano 2022 to express itself to the full, making it a wine of exceptional expressive balance.

Tasting notes

Nipozzano 2022 has an intense and vibrant ruby-red colour. On the nose it presents delicate fruity hints that recall both red and black berries and the fresh sensations of citrus fruits, the bouquet then continues with a crescendo of flowers with notes reminiscent of violet and rose, followed by an elegant spiciness. On the palate, it is well-balanced, harmonious, fresh, fruity and mineral, with a dense and silky tannic texture. The finish is persistent with a fine taste-olfactory correspondence.