FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Riserva 2023



Formati

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Chianti Rufina Riserva DOCG

The emblematic wine of Castello Nipozzano, a historic Frescobaldi estate a few kilometres north-east of Florence, Nipozzano Riserva is a symbol of Tuscan winemaking traditions and the indissoluble link with the terroir.

Climatic trend

The 2023 vintage developed under intense and contrasting conditions, which marked the rhythm of the vines with almost narrative precision. Overall, the winter was very mild, interrupted only by a few truly cold but incisive weeks, which allowed the vines to enjoy a proper vegetative rest. The abundant rain early in the year enabled the soil to retain a large amount of water, creating a strong foundation for the new season. The rainy trend continued into spring, particularly between May and mid-June, accompanied by below-average temperatures. With the arrival of summer, the month of July brought a decisive change of pace: very high and prolonged temperatures tested the vines, which were able to weather the conditions thanks to the water reserves accumulated in the previous months. The first signs of water stress were quickly mitigated by a drop in temperatures starting at the end of July, re-establishing more favourable conditions for continued ripening. The 2023 vintage is therefore brimming with character, having transformed the climatic complexity into eloquence and elegance. Sunny yet balanced and profound yet harmonious, the wines accurately and authentically convey the identity of the Nipozzano area.

Technical notes

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

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. An additional period in the bottle allowed Nipozzano 2023 to express its full potential, striking an exceptional expressive balance.

Tasting notes

Nipozzano 2023 is a beautiful and vibrant shade of ruby red. The nose reveals elegant floral notes and delicate fruity hints. After a few minutes, the spiciness comes to the fore, with notes reminiscent of nutmeg and cloves. The finish unveils tertiary aromas, with hints of coffee and roasted notes. It boasts a beautiful balsamic freshness. The palate is rich, characterised by the elegant density of the fruit and the final mineral freshness that make it balanced and persistent. The tannins are dense but not gritty. This wine offers a delightful balance between taste and aroma.