FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2011



Formati

0,75 l, 1,5 l

FRESCOBALDI
TOSCANA

Nipozzano Vecchie Viti 2011

Chianti Rufina Riserva DOCG

The Frescobaldi family selected Vecchie Viti to continue the tradition of reserving a private-collection wine for each new-born family member. This wine, sourced from the oldest, and most deeply-rooted vines at the Castello di Nipozzano, displays superb complexity and harmony of all its components; it matures 24 months in large oak botti, in accord with venerable Tuscan tradition.

Climatic trend

During the month of August there were two climatic situations of extraordinary importance that, through the forces of the natural elements, shaped the characteristics of the grapes. The first half of August was characterized by sunny days - daytime temperatures never exceed 30° C, and very cold nights. Instead, during the second part of August, the power of the sun gave strength and concentration to the red grapes such as the Sangiovese. The end result is that our red grapes enjoyed an extraordinarily healthy aspect: perfectly ripe, concentrated and rich in polyphenolic material. The harvest of Nipozzano Vecchie Viti was conducted on October 3rd. Sangiovese: This variety sometimes proves difficult, but this year at Nipozzano our work has paid off and we are very pleased with the results. The very first harvests were fruity and fresh. Then, taking advantage of a sunny September, we were able to bring the Sangiovese at this estate to a level of maturity, both in pulp and skins, that is achieved only in the best vintages.

Technical notes

Origin: Castello di Nipozzano
Altimetry: 300 meters above sea level
Surface: 20 ha (49 Acres)
Exposure: Southeast
Soil typology: Well-drained alberese-type, with little organic matter
Plant density: 2,500 vines per hectare
Breeding: Guyot
Wine Variety: Sangiovese and complementary varieties (Malvasia nera, Colorino, Canaiolo)
Alcohol content: 14,50%
Maceration Time: 20 days, with frequent pumpovers
Malolactic Fermentation: Immediately following initial fermentation
Maturation: Large oak barrels - 24 months in oak and 3 months in the bottle

Tasting notes

Nipozzano Vecchie Viti 2011 boasts a ruby-red colour, luminous and brilliant. The nose opens with very ripe fruits: cherry, strawberry and raspberry are prominent. Sweet scents of cotton candy and wild rose and notes of walnut and walnut husks . Spicy notes follow such as cloves, star anise; the finish is minerally. The palate is persistent and fresh, very smooth.

Wine pairing: Vecchie Viti easily brings out the best qualities in the classic Tuscan ribollita soup, pappardelle in wild boar sauce, and meat-filled cannelloni; it is outstanding with baked meats and roasts.

Awards

Wine Spectator: 92 Points
Gambero Rosso: Tre Bicchieri
Vinous: 92 Points
JamesSuckling.Com: 93 Points
I vini di Veronelli: Sole - for the 20 most exciting italian wines
Le Guide de L'Espresso: 18,5/20 Points
Wine Enthusiast: 92 Points