FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2012



Formati

0,75 l, 1,5 l

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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 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

The winter of 2012 was marked by severe temperatures, which even dipped below 0oC in January, and by significant snowfalls in February. A cool spring, with rainfall occurring throughout the entire period, built up groundwater reserves in the vineyards, ensuring adequate water for the vines, particularly during the summer heat, when the vine's foliage is at its maximum extent and the grapes begin to turn colour and ripen. Summer was, in fact, hot and dry, marked by days whose temperatures rose above 35°C, but also by very cool nights. This alternation of temperatures encouraged a ripening process that was favourably gradual. Old vines are more resistant to unfavourable weather, since their toot system has long penetrated deep into the earth, with the result that the vine can absorb the nutrients it requires. Nipozzano Vecchie Viti is the fruit of impressive efforts in vineyard management, efforts whose objective is attaining an equilibrium among all the components that characterise this providential growing area.

Technical notes

Origin: Castello 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%
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

The wine appears a very intense ruby red, with a rim, still quite vibrant, that shows no effects of spending two years in oak. Predominating on the nose are notes of wild black berryfruit, such as blackcurrant and wild blackberry; although the fragrances will further evolve in the bottle, spicy notes of black pepper and cinnamon are already evident, and it will be fascinating to follow their evolution over the next years. The palate evidences some astringency, though within acceptable limits, fine sapidity, and full volume. Nipozzano Vecchie Viti concludes with a long-lingering finish infused with crisp, appealing fruit. (Tasted March 2015)

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: 90 Points