

**FRESCOBALDI**
TOSCANA

Castello Nipozzano Nipozzano Vecchie Viti 2013



Formati
0,75 l, 1,5 l

Nipozzano Vecchie Viti 2013

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 2013 was cold, with several days below 0°C and infrequent but significant snowfall. Spring was cool with well distributed rains throughout the season that kept water reserves well supplied throughout the summer when vegetation is at its peak and grapes begin to ripen. Temperatures in summer were below average, except for the heat wave at the end of July and the beginning of August, which favoured veraison. The alternating day-night temperatures promoted a gradual ripening of the grapes. Nipozzano Vecchie Viti, due to the specific qualities of the vineyard it comes from, possesses all the elements of a great product and expresses excellent freshness, elegance, harmony and longevity. This wine's well-defined character, expression of the great terroir it comes from, is born from the love and respect for the land that the Frescobaldi Family nurtures since 1300.

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: 13,5%

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 2013 is an intense ruby red that introduces a bouquet of floral bergamot and orange balanced with spiced scents of coffee powder and jasmine tea. When tasted it is balanced, complex, fresh and persistent. The tannins blend well with the body resulting in a wine that is silky and harmonious. The wine's acidic component is noteworthy and joins elegantly with the alcoholic content. Raspberries and a light liquorice note joined by juniper berries leave a distinctive finish.

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

JamesSuckling.Com: 93 Points

Mundus Vini: Gold

Gambero Rosso: Tre Bicchieri

The Wine Advocate: 92 Points

Wine Enthusiast: 91 Points