FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2014



Formati

Bottle – 1,5l Magnum – 3l Double Magnum

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Nipozzano Vecchie Viti 2014

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

Winter 2014 saw higher than average temperatures, while spring's mild climate contributed to an early budding of the grapevines. A particularly crisp summer with well distributed rains brought the growing season back to its normal progression, while heat waves at the end of July and beginning of August positively affected the veraison. The temperature differences between night and day supported a gradual ripening of the fruit.

Technical notes

Origin: Castello Nipozzano
Altimetry: 250 meters above sea level
Surface: 20 ha (49 Acres)
Exposure: Southeast
Soil typology: Limestone, well-drained and poor in organic substances
Plant density: 2,500 vines per hectare
Breeding: Guyot
Vineyard age: Avarage 40 years
Wine Variety: Sangiovese and complementary varieties (Malvasia nera, Colorino, Canaiolo)
Alcohol content: 13,5%
Maceration Time: 20 days, with frequent pump overs
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 2014 is intensely ruby red. The bouquet exhibits a great balance between the floral notes of apricot and the spiced notes of rose hip and vanilla. To the palate it is fresh, complex and persistent. The tannins are built within the body of the wine, which is silky and harmonious. The acidic component is significant and blends in elegantly with the alcohol content. Notes of raspberry, currant, gooseberry lead to a finish of white pepper and cocoa powder.

Wine pairing: Vecchie Viti easily brings out the best qualities in both delicate game meats such as quail, partridge, woodcock, and more structures ones like fallow deer and deer.

Awards

Mundus Vini: Silver Medal
JamesSuckling.Com: 91 Points
Wine Spectator: 90/100