FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2015



Formati

0,750l Bottle – 1,5l Magnum – 3,0l Double Magnum

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Chianti Rufina Riserva DOCG

This wine has been selected by the Frescobaldi family to continue the tradition of reserving a Private Collection for its new productions. It originates from the oldest vines of Castello Nipozzano, which have a deep root structure. This highly complex, harmonious wine is matured for 24 months in oak barrels in accordance with the ancient Tuscan tradition

Climatic trend

In 2015 the grape ripening was excellent, aided by the long summer, high temperatures and favourable climate. The long-awaited warm welcome of winter did not come until the second half of February, slowing the reawakening of the vines which, due to the freezing temperatures, delayed the guttation phase by around ten days. Spring arrived punctually on 21 March. The flowering season was favoured by the alternation of clear days with mild temperatures and below average rainfall as compared to the last five years. The fruiting season began during the summer, which will be remembered as one of the hottest and sunniest of the last decade. July was characterised by days with temperatures above 30 degrees and very little rainfall. The beneficial rains of the first week in August changed the rhythm of the season once again. Autumn brought with it an unexpected change of air, colours and aromas, as well as the beginning of the harvest in October.

Technical notes

Origin: Castello Nipozzano
Wine Variety: Sangiovese and complementary varieties (Malvasia nera, Colorino, Canaiolo)
Alcohol content: 13,5%
Maturation: Oak barrels - 24 months in oak barrels and 3 months in the bottle

Tasting notes

Nipozzano Vecchie Viti 2015 has an intense ruby-red colour; the nose is enveloping with dark berry aromas sustained by the sweetness of vanilla and accompanied by pleasant toasted cocoa notes. The richness of the fruit, already detected on the nose, is confirmed in the mouth to be complex and persistent, with notes of blackberry and gooseberry. The well-balanced tannins give a soft result, elegantly incorporating themselves into the wine's intriguing structure.

Wine pairing: Excellent with game, from the most delicate, such as quail, partridge and woodcock, to the most elaborate, such as venison.

Awards

The Wine Advocate: 93 Points
JamesSuckling.Com: 94 Points
Vinum: 16,5 Points
Mundus Vini: Golden Award