FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2016



Formati

0,375 lt, Bordolese (0,75 lt), Magnum (1,5 lt), Double Magnum (3lt)

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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 generations. 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

The 2016 season at Castello Nipozzano can be considered a splendid vintage. Spring arrived slightly late and was cool, marked by abundant precipitation, especially during the flowering period. Conversely the summer was mild, with very little rainfall from the end of June until harvest. August in particular enjoyed high temperatures and was sunny on the whole.

Technical notes

Origin: Castello Nipozzano
Wine Variety: Sangiovese and complementary varieties
Alcohol content: 13,5%
Maturation: Casks of 30hl - 24 months in casks of 30hl and 3 months in bottle

Vinification and ageing

Harvest took place at the end of September. Upon being harvested, the grapes were immediately taken to the cellar. Once de-stemmed, the natural fermentation process began in cement vats, where the wine completed maceration. Its journey continued in 30 hl wooden barrels, where the wine aged for 24 months. The subsequent period in the bottle allowed for the development of a greater balance of all the wine's components, allowing for a full appreciation of its essence once the bottle is opened.

Tasting notes

Vecchie Viti 2016 is the perfect expression of a great vintage. It is characterised by an intense and brilliant ruby red colour. On the nose, floral and fruity notes are perfectly integrated with spiciness. Dog-rose and violet stand out above all, and are balanced with hints of small red berries. A persistent balsamic quality and an elegant toasting complete the olfactory notes. On the palate, it has a silky, fine tannic texture. The acidic component is perfectly balanced with the alcohol component. The finish is long and persistent.

Awards

Gambero Rosso: 3 Bicchieri