FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2018



Formati

Bordolese (0.75 lt), Magnum (1.5 lt), Double Magnum (3 lt)

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Chianti Rufina Riserva DOCG

This wine, selected by the Frescobaldi family to continue its tradition of reserving a Private Collection for its new productions, stems back to the oldest vines of the Castello Nipozzano estate, which are deeply rooted. This highly complex, balanced wine is matured for 24 months in oak barrels in accordance with long-standing Tuscan tradition.

Climatic trend

Winter was cold, particularly in the latter stages marked by a number of rainy and snowy spells, and was followed by a mixed spring. Sunny days and rainy ones, including those marked by fairly heavy showers, alternated during this period. This rainfall helped re-stabilise the water reserves. Thanks to the higher spring temperatures, the vine's natural life-cycle ran its course in line with the season. High temperatures were also recorded throughout summer. The torrential downpours in the second half of August provided that cool spell needed for the grapes to ripen beautifully. The varying temperatures in September helped the aromas to develop and ensured that the freshness typical of Castello Nipozzano wines was maintained.

Technical notes

Wine Variety: Sangiovese and classic complementary varieties
Alcohol content: 13.5%
Maturation: 24 months in barrels

Vinification and ageing

Once harvested, the Sangiovese grapes and classic complementary varieties were immediately taken to the cellar. Once de-stemmed, the natural fermentation process began in cement tanks. The wine then remained in the vats to complete maceration. It was then left to age further in wooden barrels for the time necessary. The subsequent period spent ageing in the bottle enabled all the components to balance out better, making it possible to fully appreciate the wine's essence once opened.

Tasting notes

Vecchie Viti 2018 has a beautifully intense and radiant ruby-red colour. The fruity notes we encounter include red and black currants, raspberry and black cherry. The elegant floral hints of violet, rosehip and acacia are simply marvellous. The spiced notes of white pepper, cardamom and juniper are also particularly fascinating. Lovely notes of black tea emerge at the end. This is a very elegant wine with an impressive acid-alcohol balance, as well as minty and balsamic sensations that bring out its freshness even more. The tannins are rounded but noticeable. The minerality of the finish is delightful.