FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2019



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

At Castello Nipozzano, winter 2019 saw extended periods of sunshine with low temperatures. Spring, however, was cool and the rain that had fallen ensured good water reserves to cope with the hot summer days to come. Summer saw temperature changes that helped cool the vineyard overnight, and the typical breezes from the slopes of the Apennines provided a notable contribution. As such, the grapes were blessed by a combination of warm sunshine and refreshing breezes while ripening. The bunches were perfectly healthy when harvested and the produce resulted in wines with the typical qualities of the area, characterised by both decent acidity and silky-smooth tannins.

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 2019 has a beautifully intense ruby-red colour. The nose presents floral hints of violet flower accompanied by fruity notes of black cherry, plum, blueberry and blackberry. Equally intriguing are notes of pepper and cinnamon alongside hints of walnut and walnut husk. The wonderful and typical balsamic quality and elegant roasted aroma round it off beautifully. On the palate, the acid-alcohol balance is striking and the tannins and velvety-smooth. The minerality of the finish is simply extraordinary. Its persistence is delightful.