FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2020



Formati

Bordeaux (0.75 L), Magnum (1.5 L), Double Magnum (3 L)

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Chianti Rufina Riserva DOCG

This wine, chosen by the Frescobaldi family to continue the tradition of reserving a Private Collection for its new-born family members, originates from the oldest vines at Castello Nipozzano, which have a deep root system. Of great complexity and harmony,it is aged for 24 months in oak barrels according to the ancient Tuscan tradition.

Climatic trend

Autumn 2019 at Castello di Nipozzano was rainy, which allowed good water reserves to be established in the vineyards' substrates. Winter was characterised by rather mild temperatures. Spring also registered temperatures above the seasonal average. This situation favoured a surprising balance between growth and production. Such highly favourable weather conditions, together with cool nighttime temperatures, ensured the vines were strong and healthy, from budding to harvesting. The grapes were then aided by optimal ripening conditions, reaching harvest in perfect health. The 2020 vintage brings out the characteristics of this extraordinary "terroir", thanks to a decidedly acidic edge and high sugar content.

Technical notes

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

Vinification and ageing

The Sangiovese grapes and traditional complementary varieties were transferred to the cellar immediately after harvesting. Here, once destemmed, the spontaneous fermentation process took place in cement tanks, after which the wine remained in the vats to complete maceration... Its journey continued in wooden barrels, where the wine remained to mature for the time necessary.The following period in the bottle allowed a greater balance of all the components, making it possible to fully appreciate its essence once the bottle has been opened.

Tasting notes

Nipozzano Vecchie Viti 2020 is a brilliant ruby red, without fading. The nose is rich and complex with fruity notes of cherry, blueberry and blackberry, accompanied by the typical floral notes of violet and wild rose. "Vertical" and variegated, it shows its bouquet with balsamic notes, scents of undergrowth and hints of walnut husk. In the mouth, it is harmonious, with the acid component well-balanced by a generous body, thanks to the particularly favourable vintage. The tannic texture is silky as often found in the best wines from older vineyards. The finish is dominated by an elegant minerality that lengthens the persistence.