

Castello Nipozzano Nipozzano Vecchie Viti 2022





Nipozzano Vecchie Viti 2022

Chianti Rufina Riserva DOCG

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

Technical notes

Wine Variety: Sangiovese and traditional complementary varieties

Alcohol content: 14%

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 concrete 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 necessary time. The subsequent period in the bottle enabled a greater balance between all the components, making it possible to fully appreciate its essence once the bottle was opened.

Tasting notes

Vecchie Viti 2022 is ruby red in colour. Fruity notes emerge on the nose, including red and black berries. Spicy notes of pepper and cinnamon can already be distinguished; it will be interesting to see how they evolve over the coming years. The richness of the fruit perceived on the nose is also apparent on the palate: complex and persistent with notes of blackberry and gooseberry. The well-balanced tannins are soft, integrating perfectly with the elegance of the wine. With good sapidity and evident body, Nipozzano Vecchie Viti is particularly persistent and leaves a pleasantly fruity aftertaste.