FRESCOBALDI
TOSCANA

Castello Nipozzano
Nipozzano Vecchie Viti 2023



Formati

Bordeaux (0.75 L), Magnum (1.5 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 newborn family members, is crafted 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.

Climatic trend

The 2023 vintage developed under intense and contrasting conditions, which marked the rhythm of the vines with almost narrative precision. Overall, the winter was very mild, interrupted only by a few truly cold but incisive weeks, which allowed the vines to enjoy a proper vegetative rest. The abundant rain early in the year enabled the soil to retain a large amount of water, creating a strong foundation for the new season. The rainy trend continued into spring, particularly between May and mid-June, accompanied by below-average temperatures. With the arrival of summer, the month of July brought a decisive change of pace: very high and prolonged temperatures tested the vines, which were able to weather the conditions thanks to the water reserves accumulated in the previous months. The first signs of water stress were quickly mitigated by a drop in temperatures starting at the end of July, re-establishing more favourable conditions for continued ripening. The 2023 vintage is therefore brimming with character, having transformed the climatic complexity into eloquence and elegance. Sunny yet balanced and profound yet harmonious, the wines accurately and authentically convey the identity of the Nipozzano area.

Technical notes

Wine Variety: Sangiovese and traditional complementary varieties
Alcohol content: 13%
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 2023 is an intense shade of ruby red. The nose opens with floral notes reminiscent of violets and dog roses, and continues with hints of red and black berries. Finally, it reveals beautiful balsamic and citrus notes and an elegant spiciness on the finish. Each sip is fresh and savoury, with well-balanced tannins. The finish is long and persistent.