

Castello Nipozzano, Frescobaldi, Montesodi, Toscana 2017



Awards

92 pts, James Suckling, 2021
91 Pts Wine Spectator, 2021

Well structured and savoury with hints of dark fruits, forest floor and dried flowers. Lovely Sangiovese typicity.

Producer Note

Tradition, innate elegance and the essence of the Renaissance: Tuscany exudes an aura of timelessness that has inspired generations of the Frescobaldi family and is now an integral part of their vineyards. The Nipozzano Estate is located in one of the traditional areas of Chianti: Chianti Rufina, which is the smallest and most elevated Chianti sub-appellation. The 11th century castle is located in the heart of the prestigious Chianti Rufina, which holds the family cellar including wines dating back to 1864. The uniqueness of the Nipozzano terroir continues to produce wines with a wide range of aromas and extraordinary longevity. Gambero Rosso awarded Frescobaldi with the prestigious 'Tre Bicchieri Winery of the Year Award 2020', in recognition of its uncompromising commitment to quality and innovation.

Vintage

Winter 2017 was mild and dry. In spring the early budding of the vines brought the growing season forward. During spring, the arrival of sporadic rains restored the vineyard's water table guaranteeing good flowering, still ahead of the previous growing season. The 2017 harvest began at the end of August, after a hot, dry summer that led to the harvesting of well-ripened grapes, qualitatively rich in body and colour.

Vineyard

The vineyard is situated in the heart of the Chianti Rufina area on hills that overlook the river Arno. The balanced combination of altitude, soil and a cool, ventilated microclimate, enables the vines to enjoy ideal conditions for optimum growth. The vineyard covers 18 hectares and is situated at 400 metres above sea level with a south westerly orientation. The soils are dry and rocky limestone with calcareous clay, which are well drained and poor in organic substances. The vines are over 20 years old. They are trained according to the Guyot method and are planted at a density of 5,850 vines per hectare.

Winemaking

The grapes were hand-harvested into 15 kilogram crates before being carefully selected on the sorting table, choosing only the healthy and highest quality clusters based on phenolic ripeness. Fermentation took place in stainless steel tanks at controlled temperatures lasting 10 days; maceration was defined by tasting and lasted for approximately 30 days. The wine was racked bringing malolactic conversion to a close. Montesodi was aged for 18 months in 30 hectolitre French and Austrian oak casks. Subsequent bottling ageing enabled the maximum expression of elegance.

Tasting Note

Produced only in the best years, Montesodi shows striking concentration and opulence. An elegant but powerful bouquet of floral aromas is complemented by rich notes of red and black berried fruit, with sweet spice. The palate is balanced with silky-smooth tannins through to a long, enticing finish.

Grape

Sangiovese 100%



Winemaker:	Nicolo D'Afflitto
Region:	Tuscany
Sub region:	Toscana
Country:	Italy
Alcohol:	13.5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	2.7
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5242017A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork