

Castello Nipozzano, Frescobaldi, Chianti Rufina Riserva 2018



The benchmark of Chianti Riserva, Nipozzano has a vibrant personality full of wild berry, cherry and toasted notes underpinned with spicy aromas, classic and fine.

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.

Vineyard

The vineyards of Nipozzano are situated approximately 20 miles to the east of Florence. Located in the heart of the prestigious Chianti Rufina territory, the vines are grown on a hillside that overlooks the valley and the River Arno. The combination of altitude, soil type and a cool ventilated microclimate provides excellent conditions for perfect growth and produces wines of harmonious character and great longevity.

Winemaking

The fruit was harvested at the beginning of September and the berries were carefully sorted. The grapes were destemmed and fermentation took place with natural yeasts in temperature controlled stainless steel vats. Post fermentation maceration lasted for 22 days at 26°C to extract aromas, colour and structure; followed by malolactic conversion. At the end of the year, the wine was transferred into barriques of second and third passage, where it was aged for a further 24 months, followed by further bottle ageing.

Tasting Note

Nipozzano 2018 boasts the characteristics of this superb vintage with strength and finesse. Red berries and notes of ripe citrus fruit are complemented by elegant notes of violet and delicate spice. The palate expresses itself with an intriguing, harmonious complexity, with a full and persistent finish.

Grape

Sangiovese 90%, Other Varieties 10%



Winemaker:	Nicolò d'Afflitto
Region:	Tuscany
Sub region:	Chianti Rufina
Country:	Italy
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5243018A
Case unit of measure:	6X75CL
Formats Available:	37.5, 75, 150, 300cl
Closure:	Agglomerated Cork