

Castello Nipozzano, Frescobaldi, Vecchie Viti, Chianti Rúfina Riserva 2016



Ripe fruits of cassis, raspberry and red cherry with sweet scents of wild rose, walnut and spicy notes of clove and chocolate through to a persistent, robust finish.

Awards

Tre Bicchieri, Gambero Rosso, 2019

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

The 2016 season at Castello Nipozzano was a splendid vintage. Spring arrived slightly late and was cool, marked by abundant precipitation, especially during the flowering period. Conversely the summer was mild, with very little rainfall from the end of June until harvest. August enjoyed high temperatures and was sunny on the whole, leading to the harvest of ripe, good quality fruit.

Vineyard

The grapes are sourced from the oldest and most deeply rooted vines at the Castello Nipozzano vineyard. The 40 year-old vines are planted to a medium to high density of between 2,000 to 6,000 vines per hectare. They are spur pruned and trained according to the Guyot method. The soil is dry and stony but well drained, with a high clay and limestone content. It is poor in organic matter, encouraging deep root systems and stressing the vine to concentrate the flavours in the berries.

Winemaking

The grapes were harvested at the end of September and destemmed. Each grape variety was vinified separately, with natural fermentation taking place with wild yeasts in cement vats at controlled temperatures, followed by maceration to extract flavour, colour and fine tannins. Malolactic fermentation occurred immediately afterwards. The wine was then transferred to 30 hectolitre oak casks where it was matured for a period of 24 months. Further bottle ageing took place allowing development of greater balance.

Tasting Note

The 2016 is the perfect expression of a great vintage. The nose shows great balance between floral and fruity notes of cassis, raspberry, layered with balsamic and toasted aromas. The richness of fruit follows through on to the complex palate with fine, silky tannins and a long, persistent finish.

Grape

Sangiovese 85%, Colorino 7%, Canaiolo 5%, Malvasia Nera 3%



Winemaker:	Nicolò d'Afflitto
Region:	Tuscany
Sub region:	Chianti Rufina
Country:	Italy
Alcohol:	13.5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	2.3
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5246916A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork