

Castello Nipozzano, Frescobaldi, Vecchie Viti, Chianti Rufina Riserva 2017



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.

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 grapes are sourced from the oldest and most deeply rooted vines at the Castello Nipozzano vineyard. The 40 year-old vines are planted at 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

Once harvested, the Sangiovese and complementary traditional grape varieties were destemmed. The natural fermentation began taking place with wild yeasts in cement tanks at controlled temperatures, followed by maceration to extract flavour, colour and fine tannins. The wine was then transferred to wooden barrels where it was matured for a period of 24 months. Further bottle ageing took place allowing development of greater balance.

Tasting Note

The 2017 offers a bold character, typical of the vintage, with intense aromas of raspberry, wild strawberry, cassis and black cherry, layered with sweet vanilla and balsamic notes. Sumptuously elegant with a richness of fruit echoed on the palate, supported by smooth, silky tannins and a long, mineral finish.

Grape

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



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| Winemaker: | Nicolò d'Afflitto |
| Region: | Tuscany |
| Sub region: | Chianti Rufina |
| Country: | Italy |
| Alcohol: | 14% |
| Body Value: | D (A is light, E is full bodied) |
| Residual Sugar: | 3 |
| Contains Sulphites: | Yes |
| Vegetarian/Vegan: | Yes/Yes |
| Milk/Eggs: | No/No |
| Organic: | No |
| Biodynamic: | No |
| Product Code: | 5246917A |
| Case unit of measure: | 6X75CL |
| Formats Available: | 75cl |
| Closure: | Natural Cork |