

**FRESCOBALDI**
TOSCANA

Castello Nipozzano Nipozzano Riserva 2020



Formati

0.375 L, Bordeaux (0.75 L), Magnum (1.5 L), Double Magnum (3 L)

Nipozzano Riserva 2020

Chianti Rufina Riserva DOCG

Emblematic wine of Castello Nipozzano, a historic Frescobaldi estate a few km north-east of Florence, Nipozzano Riserva is the symbol of the Tuscan winemaking tradition and of the indissoluble link with the terroir .

Climatic trend

Autumn 2019 at Castello di Nipozzano was rainy, which allowed good water reserves to be established in the vineyards' substrates. Winter was characterised by rather mild temperatures. Spring also registered temperatures above the seasonal average. This situation favoured a surprising balance between growth and production. Such highly favourable weather conditions, together with cool nighttime temperatures, ensured the vines were strong and healthy, from budding to harvesting. The grapes were then aided by optimal ripening conditions, reaching harvest in perfect health. The 2020 vintage brings out the characteristics of this extraordinary "terroir", thanks to a decidedly acidic edge and high sugar content.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13.5%

Vinification and ageing

As soon as the grapes were harvested, they were immediately transferred to the cellar. Here, once destemmed, the spontaneous fermentation process took place in thermoregulated stainless steel tanks, after which the wine remained in the vats to complete maceration... Following racking, malolactic fermentation took place, again in stainless steel. At the end of the year the wine was poured into barriques, where it matured over the following months. This additional period in the bottle allowed Nipozzano 2020 to express itself to the full, making it a wine of exceptional expressive balance.

Tasting notes

Nipozzano 2020 is ruby red of medium intensity, very clear. On the nose, it begins with intense fruity scents of wild berries and cherries, followed by clear floral notes of violet. Fresh and balsamic, it has pleasant spicy undertones of pepper, nutmeg and roasted Arabica coffee. In the mouth, it is satisfying, harmonious, fresh, fruity and mineral, with a dense and silky tannic texture. With its remarkable taste-olfactory correspondence, Nipozzano always dazzles with its extraordinary pleasantness that appeals to the taste buds of a vast and diverse range of consumers. The finish is pleasantly persistent and balanced in its various components.



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013