

**FRESCOBALDI**
TOSCANA

Castello Nipozzano Nipozzano Riserva 2021



Formati

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

Nipozzano Riserva 2021

Chianti Rufina Riserva DOCG

An emblematic wine from Castello Nipozzano, a historic Frescobaldi estate a few kilometers northeast of Florence, Nipozzano Riserva is a symbol of the Tuscan winemaking tradition and the indissoluble bond with terroir.

Climatic trend

The year 2020 ended with an autumn in which the period's rainfall was able to replenish soil aquifers. In contrast, winter 2021 was characterized by moderate rainfall and mild temperatures. The beginning of the spring period was marked by an initial cool and dry period, followed by a month of May with abundant rainfall that reinvigorated the countryside's water reserves. A scarcity of summer rains favored a balanced water stress of the vines and brought great richness of color and aroma to the grapes. Beneficial rains, followed by rich hillside breezes, allowed the grapes to finish their ripening cycle with extraordinary elegance and perfect health. The 2021 vintage was a rich vintage in which the spirit of the place was expressed with great dynamism and vigor, allowing the birth of wines that fully reflect what is the unique character of Nipozzano.

Technical notes

Wine Variety: Sangiovese and complementary varieties

Alcohol content: 13.5%

Vinification and ageing

The grapes, as soon as they were harvested, were immediately delivered to the winery. Here once destemmed, the spontaneous fermentation process took place in thermoregulated stainless steel tanks. At the end of this, the wine remained in the vats to conclude maceration. Following racking, malo-lactic fermentation took place, again conducted in stainless steel. At the end of the year, the wine was racked into barriques, where it matured for the next few months. The further period in bottle allowed Nipozzano 2021 to express itself to the fullest, making it a wine of exceptional expressive balance.

Tasting notes

Nipozzano 2021 shows a clear ruby red color. On the nose, the attack is fruity and floral at the same time with hints reminiscent of blackcurrants, blueberries and raspberries; floral notes reminiscent of violets and dog roses follow. This is followed by spicy notes reminiscent of black pepper, cloves and star anise. Delicate tertiary notes and freshness given by balsamic and citrus scents are also interesting. The palate reveals a nice acid-alcoholic component and the tannic texture is well present, dense and silky. The taste-olfactory response is remarkable. The finish is pleasantly persistent and balanced in its various components.

