



NIPOZZANO RISERVA 2007

DENOMINATION: Chianti Rufina Riserva DOCG

GENERAL INFORMATION: Nipozzano Riserva Chianti Rufina DOCG is one of the historic wines produced at the Castello di Nipozzano. This wine always retains its close relationship with the Castello di Nipozzano terroir.

VINTAGE REPORT The first grapes to be picked, in the third week of August, demonstrated that the 2007 Marchesi de' Frescobaldi harvest was to be outstanding, the natural culmination of a good growing season. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April—temperatures in the Maremma even touched 30°C—the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Chianti Rufina area where is located Castello di Nipozzano

SOIL TYPE: Dry and stony, with clay, limestone, well drained, poor in organic matter.

From 2,500 to 6,000 vines per hectare

TRAINING SYSTEM: Spur - pruned cordon and guyot



TECHNICAL INFORMATION

VARIETY: Sangiovese 90%, and complementary grapes (Malvasia nera, Colorino, Merlot, Cabernet Sauvignon)

YIELD/HECTARE: 45 hl/ha (2635 Tons/Acres)

HARVEST PERIOD: End of September, beginning of October

FERMENTATION VATS: Stainless steel vats, keeping the different varieties separated

FERMENTATION TEMPERATURE: <30°C (86° Fahrenheit)

LENGTH OF FERMENTATION: 13 days

LENGTH OF MACERATION ON THE SKINS: 25 days

MALOLACTIC FERMENTATION: Immediately after the alcoholic fermentation

MATURATION METHOD: Second and third passage barriques

LENGTH OF MATURATION: 24 months in barriques and 3 months in bottle

BOTTLE FORMATS: 0,375 lt., 0,75 lt., 1,5 lt., 3lt.




TASTING NOTES


It appears a deep, purple-edged ruby red, of impressive brilliance. Solid fruit notes of wild blackberry, blueberry, raspberry and dark cherry emerge initially on the nose, gradually yielding to more pungent impressions of sage, rosemary, vanilla, and cinnamon. That spiciness segues onto the palate, and then into a finish that ends with a flourish of balsam, black pepper, and cocoa powder. The mid-palate shows alcoholic warmth and roundedness, while the tannins and acidity are noticeable, adding to the wine's overall harmony.

SERVING SUGGESTIONS Barbecued meat and beef stews, aged cheeses


 AWARDS


2005

 Le Guide de L'Espresso


 Eccellenza


2007

 International Wine Cellar - Stephen
Tanzer

 91 Points

2007

 Wine Spectator

 TOP 100: 65° wine of the world (91 points)