

Nipozzano Riserva Chianti Rufina DOCG

Origin

Country	Italy
Wine Region	Tuscany, Chianti Rufina DOCG
Winery	Frescobaldi

Technical Data

Grape Varieties	Sangiovese
Type	Dry red wine
Bottle Sizes Available	375 ml, 750 ml, 1.5 L
Closure	Technical cork

Vinification	As soon as they were harvested, the grapes were immediately taken to the cellar. Once de-stemmed, the natural fermentation process began in thermo-regulated stainless steel vats. The wine remained in the vats at the end to finish maceration. After racking, malolactic fermentation took place, still in the vats.
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Ageing	Several months in barriques, followed by several months in bottle.
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Description

In Brief	An emblematic wine from Castello Nipozzano, the historical Frescobaldi estate just a few kilometres north-east of Florence, Nipozzano Riserva is the symbol of the Tuscan wine growing tradition and of the permanent link with the terroir.
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Tasting notes	With a marvellous balance of components, this wine has an intense ruby red colour. Its bouquet has hints of red and black berries - black cherry, raspberry, blueberry and red and blackcurrants. These are followed by delicate citrus notes that add a lovely freshness. Even the floral hints characterise the profile of this wine with aromas that bring to mind violets and rosehip. In conclusion, the delicate bouquet of spicy notes of black pepper and balsamic notes, further enhance the sensation of an elegant freshness. On the palate, the acidity and alcohol are perfectly balanced. The tannic texture is clearly present and is extremely elegant.
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Food Pairing	Full-flavoured dishes such as pasta or lasagna with a meat sauce, as well as roasted chicken, sauteed beef with vegetables and medium-aged cheeses.
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Notes


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