



*Wine: Castello Nipozzano, Chianti
Rúfina Riserva 2014*

*Bin No:
1034, 103410*

Country: Italy
Region: Chianti Riserva - Tuscany
Producer: Marquis Frescobaldi
Vintage: 2014
Colour: Red
Grape Variety: 90% Sangiovese - 10% Other varieties
Status: Still
Vegetarian - Vegan
Allergens: contains sulphites
Body Value: C (A is light, D is full bodied)
abv: 13.0% - bottle size: 75cl, 150cl



Tasting Note:

The 2014 is an opulent, complex and intense wine with a floral bouquet complemented by wild berry aromas of raspberry, blackberry and blueberry. Layered with spice, toasty notes and hints of tea, nutmeg and coffee, this has a warming, enveloping palate with fine, smooth tannins. Elegant and harmoniously balanced with a long, persistent finish.

Winery information:

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.

Vineyard

The vineyards of Nipozzano are found approximately 20 miles to the east of Florence. Located in the heart of the prestigious Chianti Rufina territory, the vines are grown on a hillside that overlooks the valley and the river Arno. The balance of altitude, soil type and a cool ventilated microclimate provides excellent conditions for perfect growth and produces wines of harmonious character and great longevity.

Winemaking

Vinification

The winter was warm, followed by a mild spring which encouraged an early budding. 2014 saw a mild summer with intermittent rains, which brought the growing season back to its normal progression. Heat waves at the end of July and the beginning of August resulted in a positive véraison. The diurnal temperature differences promoted a gradual ripening of the fruit and warm weather conditions in September resulted in healthy grapes of excellent quality.

A blend of 90% Sangiovese with 10% complementary grapes: Malvasia Nera, Colorino, Merlot and Cabernet Sauvignon. Each variety was fermented separately at controlled temperatures of 30°C, which lasted for 13 days. The grapes were macerated on the skins for 25 days, with frequent pumping over, to extract colour, flavour and fine tannins. The wine went through malolactic fermentation immediately after fermentation was complete. A proportion of the wine was matured in second and third passage barriques for 24 months. Three months bottle ageing.

Food Recommendation:

Barbecued meat, rich beef stew or aged cheese

