



NIPOZZANO RISERVA 2009

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 2009 harvest for the Frescobaldi wine estates concluded definitively on October 9 with the arrival in the cellars of fruit from its Sangiovese grapes from the Montesodi vineyard. The final results are quite positive with respect to overall fruit quality. Spring followed the pattern set in recent years, with heavy rains that presented a challenge to the vineyard crews tending the vines and protecting them against fungal attacks, but at least the rains built up groundwater reserves. The even, well-paced weather conditions mean 2009 wines of significant elegance and guaranteed cellarability. In contrast to the spring rains, summer brought mild, sunny weather, right into autumn. Light rains arrived in mid-September, but did nothing to harm the sound health of the grapes nor the excellent levels of ripeness.



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%, 10% altre (Malvasia nera, Colorino, Merlot, Cabernet Sauvignon)

YIELD/HECTARE: 45 hl/ha (2.63 Tons/Acres)

HARVEST PERIOD: End of September, beginning of October

VINEYARD PRACTICES: Manual

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

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

ALCOHOL BY VOLUME: 13,5°

LENGTH OF FERMENTATION: 13 days

LENGTH OF MACERATION ON THE SKINS: 25 days

MALOLACTIC FERMENTATION: Immediately after the alcoholic fermentation

MATURATION METHOD: Stainless steel vats, keeping the different varieties separated

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


Nipozzano 2009 is a lovely ruby-red. The nose opens with dark wild berries and cherry, hints of candy floss and pleasant floral notes of lilac and chocolate. The spicy component emerges with nuances of clove and green peppercorn. The palate is characterized by a distinct tactile approach in which the stamp of the terroir is underlined by a lively minerality. The tannin texture is tight but not sharp which is also an expression of the uniqueness of the soils of Nipozzano. The finish returns to the intense fruity notes already identified on the nose.

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)


2007

 Wine Enthusiast

 n. 1 in the Top 100

2007

 Weinwirtschaft

 n. 8 in the Top 60