

# Marchesi de' FRESCOBALDI



## NIPOZZANO RISERVA 2006

**DENOMINATION:** Chianti Rufina DOCG Riserva

**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 2006 harvest for the Tenute Frescobaldi was completed on October 11. The overall evaluation is very positive, particularly regarding exceptional levels of fruit quality in the areas where the Tenute Frescobaldi are located. Castello di Nipozzano, the standard-bearer of Chianti Rufina DOCG winemaking, experienced even and balanced growing conditions, with normal amounts of rain during July and August. The year yielded wines of considerable elegance and outstanding ageing potential. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.



## TERROIR AND ENVIRONMENTAL CONDITIONS

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

**ALTITUDE:**

**VINEYARD SIZE:**

**EXPOSURE:**

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

**PLANTING DENSITY:** From 2,500 to 6,000 vines per hectare

**TRAINING SYSTEM:** Spur - pruned cordon and guyot



## TECHNICAL INFORMATION

**VARIETES:** 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

**VINEYARD PRACTICES:**

**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'S FORMAT:** 0,375 lt., 0,75 lt., 1,5 lt., 3lt.



## TASTING NOTES

A purple-flecked, dark red impresses the eye with its richness. The nose first conveys graceful floral notes of sweet violet and a tasty amalgam of sour black cherry, dried plum, and raspberry, which is soon enriched with spicy nuances of vanilla. A notably refreshing crispness marks the entire progression of the wine in the mouth, as well as dense-packed, youthful tannins that are, however, already quite well integrated into the structure. It concludes with a generous, warm finish.

**SERVING SUGGESTIONS:** Barbecued meat and beef stews, aged cheeses.