



NIPOZZANO RISERVA 2008

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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties. This mild, sunny weather continued through the harvest period; the absence of rain (it rained only one day during harvest) meant that the cellars were able to carry out operations with ease.



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 (2,635 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)

LENGTH OF FERMENTATION: 13 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 Riserva 2008 greets the eye with a deep purplish red. The nose is remarkably rich and multi-faceted, showing cleanly-delineated aromas of sour cherry, raspberry, and dried plum, lifted in turn by spicier impressions of black pepper, vanilla, cocoa powder, and espresso bean. A warm alcohol complements its smooth overall texture in the mouth, and a clean, vibrant acidity and silky, well-integrated tannins contribute to an impressive elegance. An almost-endless finish, with abundant aromatic fruit, completes a harmonious, well-balanced wine.

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)