

Marchesi de Frescobaldi

First released in 1974 as the estate's inaugural "cru," Montesodi channels decades of know-how at Castello di Nipozzano while championing Chianti Rùfina's highest expression.

Marchesi de
FRESCOBALDI



Castello di Nipozzano Montesodi Chianti Rufina Riserva 2021

Tuscany, Italy

Region and Vineyards

Chianti Rùfina sits in the Apennine foothills **north-east of Florence**, its vineyards arrayed along the Sieve Valley at notably higher elevations than most Chianti zones. The subzone is small—about **12,483 ha** in total area, with roughly **750 ha** registered under vine—yet celebrated for its linear acidity, fine tannins and longevity. Cooler nights and mountain breezes slow ripening, locking in aromatics and definition.

Within Castello di Nipozzano, the **Montesodi** vineyard lies around **400 m** above sea level on **schist** (galestro-type) soils with a **south-west** exposure. This stony, well-drained slope yields naturally modest vigor and small berries, translating to concentration without heaviness and a signature balsamic-menthol thread that marks the site.

Winemaking

Montesodi is **100% Sangiovese**. Grapes are harvested by hand into **15 kg** crates, then meticulously double-sorted. Fermentation and maceration proceed at controlled temperatures; malolactic follows promptly after racking to preserve purity and precision.

Elevage is traditional: the wine matures **18 months in 30 hL Austrian and French oak casks**, then rests further in bottle before release. As a Chianti Rùfina **Terraelectae** Riserva, it adheres to the project's stricter framework (single-vineyard, **100% Sangiovese**, extended aging—minimum **30 months** including significant time in wood and bottle) that underscores provenance and longevity.

Tasting Notes

- **Color**: Bright, vibrant ruby.
- **Aroma**: Red cherry, wild strawberry and currant layered with blood orange, violet, pepper and clove; balsamic/menthol nuances from the site's stony soils.
- **Palate**: Medium body with beautiful freshness; silken, finely woven tannins; crystalline fruit definition and a long, harmonious finish.

Descriptors align with the estate's official notes.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Did you know?

The name "Montesodi" comes from the plot's **stony** character; this vineyard gave birth in **1974** to Nipozzano's first single-vineyard "cru," a wine long considered a benchmark for Chianti Rùfina elegance.

Wine Pairing Ideas

- **Bistecca alla Fiorentina** — charred beef's umami and fat are cut by the wine's acidity; sanguine notes echo Sangiovese's red fruit.
- **Pappardelle al ragù di cinghiale** — savory game and herbs mirror the wine's spice, balsamic lift and firm yet silky tannins.
- **Porchetta with fennel and rosemary** — fennel spice and crackling fat resonate with pepper/clove accents and refreshing structure.
- **Aged Pecorino Toscano** — salty, nutty intensity complements the wine's brightness and length.

94 James Suckling

James Suckling (JS) : 94 Points (2020)

Notes of toasted spices and hazelnuts with red plums, dark cherries and licorice. Medium- to full-bodied with creamy tannins and a deep, layered character. Delicious fruit. Rich and compact with a succulent finish. Drink or hold.