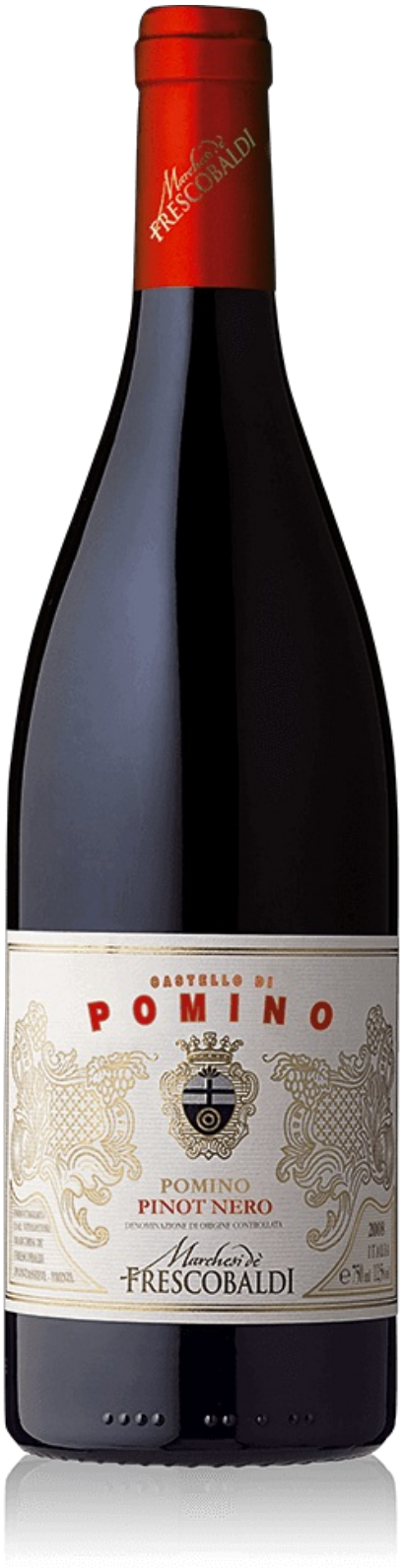
FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Pinot Nero 2008



Formati

0,75 l

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Pomino Pinot Nero 2008

Pomino Pinot Nero DOC

Pomino Pinot Noir is a wine of surpassing elegance. Delicate fragrances of dark cherry and wild strawberry meld together with floral notes of sweet violets.

Climatic trend

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.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Altimetry: 400 m
Surface: 6 Ha
Exposure: South-west
Soil typology: Sandy, clay, of good depth, and marginally high acidity
Plant density: 5.000 vines per hectare for the recent planted vineyards and 2.300 for the "first generation" vineyards
Breeding: Guyot
Vineyard age: 10 years
Wine Variety: Pinot nero 95%, Sangiovese 5%
Maceration Time: 21 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Maturation: French oak barriques - 18 months in barriques and 4 mounths in bottles

Tasting notes

This wine appears a deep ruby red, with impressive luminosity. The bouquet is richly complex and stylish, with initial impressions of dark wild berry fruit, including blackberry and blueberry, as well as dried plum and dark cherry. Subtly pungent notes of mint and nutmeg gradually claim attention, and the aromatic array concludes with tobacco leaf and baker's chocolate. The palate elegantly mirrors the aromatics enjoyed on the nose, then develops a suite of silk-smooth tannins. A crisp progression leads into a long-lingering, ultra-savoury finish, completing a wine that is refined, rounded, and fully balanced.

Wine pairing: Pomino Pinot Nero pairs well with tomato-based first courses, such as lasagna, and with marinades and stews.