FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Pinot Nero 2009



Formati

0,75 l

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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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

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 100%
Alcohol content: 12,50%
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

Brilliant ruby red color, clear. The nose is intense and elegant with aromas of fruits of the forest: currant and raspberry. Fresh and mild sensations of liquorice, mint and star anise. At the finish notes of musk, leather, mushrooms and underbrush make up the base with hints of nut. The palate develops with a perfectly articulated body, vibrant with silky tannins. It is a lithe wine of great purity, lovely taste-olfactory parity, with remarkable freshness and equilibrium. The finish is long and pleasing

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