FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Pinot Nero 2010



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

Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

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: 22 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Maturation: French oak barriques - 12 months in barriques and 4 mounths in bottles

Tasting notes

Pomino Pinot Nero 2010 is a clear ruby red. Its perfumes are complex and refined; red berry fruits combine perfectly with delicate notes of mint and nutmeg. The finish is musky, with hints of chocolate. Surprising freshness and elegance, the silky tannins give a smooth and persistent finish.

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