FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Pinot Nero 2011



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

A mild winter brought a budbreak that was slightly earlier than in 2010. All of the successive growth stages--flowering, fruit set, veraison--took place normally, through mid-August, with no particular weather problems. In fact, during the entire period between late May and mid-August, the temperatures were below normal. Rainfall, through not heavy, occurred at regular intervals, although the soils already exhibited good groundwater reserves, due to recent quite rainy autumn and winter seasons . Very hot weather from mid-August on speeded up the ripening stages, and the grapes accumulated outstanding levels of aromatic compounds, sugars, and polyphenols. Ideal weather conditions at Pomino, which produced a vintage exhibiting optimal levels of aromatic compounds, crisp acids, and full sugar ripeness--a combination not often seen.

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
Alcohol content: 13,50%
Maceration Time: 23 days
Malolactic Fermentation: Immediately done after the alcoholic fermentation
Maturation: French oak barriques - 12 months in barriques and 4 months in bottles

Tasting notes

Pomino Pinot Noir 2011 is ruby-red, brilliant and translucent. The nose is complex and elegant, bringing out intense berry fruits characterized by black currant and raspberry, which fits very well with the fresh hint of mint. The finish is an unexpected burst of leather and toasty notes of chocolate and coffee. The tannins, silky and vibrant on the palate, give considerable nose-to-palate correspondence. A flavourful and persistent finish. Tasted March 2014

Wine pairing: Pastas with meat sauces, stews and casseroles.