FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Pinot Nero 2013



Formati

0,75 l

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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

In 2013, the growing season at the Pomino Estate was characterised by numerous winter rains and snows, which, however, were never extraordinary in scope. In fact, these weather conditions proved very positive for the vineyards as they provided ample water reserves, nurtured the growth of plants used for green manure, and also helped in preserving the soil from erosion. Similarly, in winter the temperatures were relatively mild, and the summer warm but never excessively so and rarely did temperatures rise above 30°C, except in the first week of August. The grape harvest, begun in the first week of September, took place during pleasantly warm and sunny days.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Altimetry: 500 m
Surface: 8 Ha
Exposure: South-west
Soil typology: Sand and limescale with an acidic PH
Plant density: 5.500 vines per hectare
Breeding: Guyot and spurred cordon
Vineyard age: 15 years
Wine Variety: Pinot nero
Alcohol content: 12,50%
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 Nero 2013 has a clear and delicate ruby-red color. To the nose the wine is an explosion of fruity aromas with a prevalence of cherries and blackberries mixed with cinnamon, cloves and notes of tabacco and coffee. In the mouth, the wine is fresh and soon displays its good persistence, whilst its soft tannins and an aftertaste of mixed berries play harmoniously with the wine's bouquet. Tasted in December 2016.

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

Awards

Wine Enthusiast: 91 Points