FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Pinot Nero 2016



Formati

0,75 lt

FRESCOBALDI
TOSCANA

Pomino Pinot Nero 2016

Pomino Pinot Nero DOC

The unmistakable expression of Pinot Noir in Pomino, this wine embodies the uniqueness of the land, especially suited for varieties that convey its style and elegance. Pomino Pinot Nero features a delicate, floral, fruity bouquet accompanied by well-balanced, spicy notes.

Climatic trend

This season will be remembered as one of the most abundant of the last several years, with grapes of an exceptional quality in terms of ripeness. The year 2016 saw a relatively mild winter, albeit with a higher rainfall and some snow in the second half of January. Sprouting began early, around the first week of April, due to higher spring temperatures. Flowering concluded between the end of May and early June, in line with the norm for this phenological stage. Slightly lower summer temperatures compared to the previous year led to a later veraison by ten days. Dry, sunny days allowed for optimally ripe grapes with a good sugar content. Diurnal and nocturnal temperature variation at harvest time ensured freshness and a concentration of elegant aromas.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina

Vinification and ageing

Once harvested, the Pinot Noir grapes were fermented at a controlled temperature, in 60 hl truncated cone-shaped oak vats. The grapes were pumped and manually pressed down, especially in the first stages, which allows anthocyanins and polyphenols to be properly extracted from the skins. Maceration lasted approximately 23 days. After the alcoholic fermentation, malolactic fermentation took place in French oak barriques. The Pinot Noir continued to age in barriques for a further twelve months. Another four months in the bottle before tasting completed the wine's journey to quality.

Tasting notes

Pomino Pinot Nero 2016 makes an impact with its elegant, bright ruby red colour and reflections of subtle garnet. Its bouquet is an explosion of red currants and berries together with sweet, spicy notes reminiscent of cinnamon, ginger and juniper. With time, balsamic notes emerge, finishing off with aromas of leather, coffee beans and cocoa powder. On the palette, fruity and liquorice flavours are present, accompanied by hematic and velvety tannin scents. The freshness is perfectly balanced by the alcoholic notes, while the finish is long and persistent.

Awards

James Suckling: 90 Points