FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Pinot Nero 2017



Formati

0,75 lt

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Pomino Pinot Nero DOC

An unmistakable Pinot Noir from Pomino. This wine captures the unique quality of an area well-suited to varieties that embody the region's stylish and elegant produce. Pomino Pinot Nero offers a delicate, floral, fruity bouquet accompanied by well-balanced, spiced notes.

Climatic trend

During the 2017 season, Castello Pomino saw very few rain showers in both winter and spring. Temperatures were relatively normal, except in January, which was quite harsh. Sprouting began at the end of of March and, despite lower temperatures during the month of April, the shoots were not damaged, allowing them to flower in May. At the end of the month, half of the vineyards were completely in bloom, earlier than in previous years. The lack of rain over the summer did not cause any issues, as the estate's soils were cool and deep. This, together with effective soil tillage, protected the vineyards from drought stress. Veraison began at the end of July and the harvest, given the precocity of the season, took place rather early. The combination of the cool soil and nightly temperatures typical of the Apennine climate led to widespread early ripening. As a result, this year produced Pinot Noir grapes that were extremely well-balanced in terms of phenolic content and aromas.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Wine Variety: Pinot Noir
Alcohol content: 13%
Maturation: Troncoconic Casks - 15 months in casks and 4 months in bottle

Vinification and ageing

Once harvested, the Pinot Noir grapes were fermented at a controlled temperature in 60 hl oak-wood conical trunk vats. They were pressed manually, particularly in the early stages, allowing anthocyanins and polyphenols to be properly extracted from the skins. Maceration lasted 13 days. After alcoholic fermentation, malolactic fermentation took place in French oak-wood barriques. The Pinot Noir continued to age in barriques for a further 15 months. Before it was ready to taste, it was bottle-aged for a further period to complete the process and ensure a high-quality end product.

Tasting notes

Pomino Pinot Nero 2017 is characterised by its elegant, bright ruby-red colour with light garnet hues. The bouquet offers hints of small, mixed red berries and delicate aromas of cinnamon and ginger. Toasted notes subsequently take over, with aromas ranging from leather to tobacco and roasted coffee, ending with hints of spicy clove and balanced balsamic notes. Fresh and mineral in taste, the attack balances well with the alcoholic notes. Velvety tannins accompany your sensory experience, gently caressing your palate. The finish is long and persistent.