



Castello Pomino Pomino Pinot Nero 2018

Cimatic trend

Spring at Castello Pomino was particularly rainy. In March, April and May alone, around 420 mm of rainfall was recorded, more than double compared to the same period in the previous year. The sprouting of the vines came to an end during the second week of April, in line with the average time frame for Pomino, while flowering came slightly earlier than expected. The veraison of the vines began in the second half of July, gradually coming to an end in the first ten days of August.

Territory characteristics

Origin

Castello di Pomino, Pomino, Rùfina

Wine Variety

Pinot Noir

Alcoholic Grade

13%

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Troncoconic Casks - 15 months in casks and 4 months in bottle

Vinification

Once harvested, the Pinot Noir grapes were fermented at a controlled temperature in 60 hl oak-wood conical trunk vats. The grapes were pressed manually, particularly in the early stages, allowing anthocyanins and polyphenols to be properly extracted from the skins. Maceration took two weeks in total. 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.

Technical notes

Available formats

75 cl

Organoleptic Notes

Pomino Pinot Nero 2018 boasts a bright, elegant ruby-red colour and light garnet hues. The bouquet offers aromas of small red and black fruits, including raspberries and wild strawberries, as well as delicate hints of black cherry, blueberry and blackberry. With time, these blend together with delicate spiced notes, including cinnamon, star anise and white pepper. The wood ageing brings out toasted notes and hints of tobacco and coffee. Fresh and mineral in taste, the attack balances well with the alcoholic notes. It is fresh, well-balanced and the taste and smell correspond beautifully. An elegant, velvety wine with silky tannins and a long finish.