


FRESCOBALDI
TOSCANA

Castello Pomino Pomino Pinot Nero 2021



Formati
0.75 L.

Pomino Pinot Nero 2021

Pomino Pinot Nero DOC

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

Climatic trend

The first few months of the year recorded fairly significant rainfall that provided the vineyards with an excellent starting water supply. A sharp drop in temperatures occurred during the second half of April, which then picked up again with the month of May. Setting took place perfectly and benefited from dry and slightly windy weather. The exceptional May/June weather ensured perfect plant health resulting in perfect fruit development and excellent berry growth. The total absence of rain during the harvest period resulted in a wonderful harvest with grapes that were perfect in terms of aromatic charge and healthiness.

Technical notes

Wine Variety: Pinot Noir

Alcohol content: 13%

Maturation: 12 months French oak barrels

Vinification and ageing

The Pinot noir clusters once harvested were fermented in 60 hl oak truncated conical vats at a controlled temperature and, especially in the early stages, with manual punching-down to promote the proper extraction of anthocyanins and polyphenols from the skins. Maceration time was a total of two weeks. Alcoholic fermentation was followed by malo-lactic fermentation in French oak barrels. Pinot noir continued maturation in barriques for another 12 months. The additional period in the bottle before it could be tasted completed its quality journey.

Tasting notes

Pomino Pinot Noir 2021 shows a vibrant ruby red color, clear and bright. The bouquet is both varied and delicate; initial notes of red fruits alternate with hints of licorice and hints of blood. The nose closes with a delicate spiciness reminiscent partly of cinnamon and partly of a hint of cocoa powder. The attack on the palate is fresh and the silky tannin gives a juicy and persistent finish.



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013