

Castello Pomino Pomino Pinot Nero 2022





Pomino Pinot Nero 2022

Pomino Pinot Nero DOC

Unmistakable expression of Pinot Noir in Pomino. It is a wine that encapsulates the uniqueness of this territory, which is devoted to varieties that express its style and elegance. Pomino Pinot noir is the representation of a delicate fruity and floral bouquet accompanied by well-balanced spicy notes.

Climatic trend

The weather pattern of this vintage was characterized - at the end of May - by a rather early flowering in the vineyards: in fact, temperatures typical of the summer months were recorded during this period. Not surprisingly, summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, the plants saw an acceleration of the shoot growth and fruit set phase of the inflorescences, thus providing excellent homogeneity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing their initial momentum to protect themselves from the summer heat. The providential rain in mid-August finally resulted in clear-looking and fragrant-tasting musts.

Technical notes

Wine Variety: Pinot noir Alcohol content: 12.5%

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 2022 shows a clear, bright ruby red color. The bouquet has a delicate complexity; notes of red fruits, such as cranberry, alternate with haematic and spicy hints such as cinnamon, star anise and ginger. The nose closes with elegant tertiary notes reminiscent of coffee powder. A discreet balsamicity and a hint of helichrysum is perceived on the finish. The attack on the palate is fresh; the silky tannin gives a juicy and persistent finish.