FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vendemmia Tardiva 2002



Formati

0,50 l

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Pomino Bianco DOC

An amber colour with subtle shades of orange, full-bodied, velvety and creamy, it combines well with herb cheeses and can also be enjoyed by itself as a meditation wine.

Climatic trend

The white grapes harvested at Castello di Pomino are of excellent quality . The Chardonnay, Pinot Bianco, and Pinot Grigio from the Pomino Estate arrived in the cellars with a very good level of ripeness, and will produce very fruity and fragrant wines, with greatstructure.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Altimetry: From 600 to 730 m (From 1968 to 2395 feet)
Surface: 6 Ha in the vineyards of Pomino Bianco (14 Acres)
Exposure: South
Soil typology: Very deep and acidic soils mainly composed of schist
Plant density: 5.500 vines per hectare
Breeding: Spur pruned cordon
Vineyard age: 11 years
Wine Variety: 70% Chardonnay, 10% Traminer Aromatico, 10 % Pinot Bianco, 10% Pinot Grigio
Maceration Time: None
Malolactic Fermentation: Not done
Maturation: French barriques - 12 months

Tasting notes

Strikingly deep yellow gold. Richly-layered aromatics reveal honeyed notes over fruit preserve. On the palate is silk-smooth, supple, and dense, with the richly-textured body nicely set off by a crisp acidity.

Wine pairing: Enjoy it with blue cheeses, particularly Italy's Gorgonzola, or simply sip it on its own. For the adventuresome, pair it with foie gras.