FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vendemmia Tardiva 2003



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

At Castello di Pomino the grapes were not affected by the warm temperatures of the summer. The grapes at this estate were harvested 6-8 days earlier than average. Here again, the quantity was just slightly less than average. The Chardonnay grapes and those cultivated at higher altitudes, 600-700 meters, were excellent in quality. At the winery, the grapes showed intense and complex fragrances characterized by an excellent structure.

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.