FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vendemmia Tardiva 2004



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

This year the harvest has begun 15-20 days later than in 2003, when, due to the drought in the spring of that year, the harvest began notably earlier than usual. 2004 was distinguished by its close to normal season, with a cooler spring than those of the preceding years, and a delayed budding. During the summer the temperatures stabilized below the norm for the season, and only in the last two weeks of July did they begin to climb.The soils are well drained yet at the same time have a substantial water reserve. The cool and mild nights will help produce elegant wines. The bunches are sparse, and the berries are in very good condition, both in terms of size as well as structure and concentration.

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

A subtle, orange-tinged amber announces our late-harvest Pomino. It develops an appealing aromatic contrast between zesty citrus impressions and sweet dried fruit, particularly peach and apricot. The palate exhibits a pleasing vibrancy, with a crisp acidity complementing a creamy, silk-smooth mouthfeel. The finish is lengthy and delicious.

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.