FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vendemmia Tardiva 2006



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 harvest immediately looked very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine 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

Appearing a gold yellow, the wine displays emphatic notes of citrus, candied citrus, dried apricot, and orange blossom honey on the nose. In the mouth it is crisp, clean-edged, and velvet smooth, sweet but not cloying, and with a creamy finish enhanced by aromatic nuances of citrus.

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.