FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vendemmia Tardiva 2007



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 first grapes to be picked, in the third week of August, demonstrated that the 2007 Marchesi de' Frescobaldi harvest was to be outstanding, the natural culmination of a good growing season. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April, the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years. In July the temperatures were high, even if from mid-July the temperatures dropped, and August saw some good rains. Low night-time temperatures relieved any heat problems that would have ripened the grapes too quickly and lessened the complexity of the wines.

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

The wine appears a dense amber-yellow, with gold highlights. The nose all buts explodes with a profusion of fruit and citrus impressions, among them dried apricot, figs and prunes, along with hints of orange blossom and honey. The palate presents surprising delicacy and refinement , all of its components in magisterial proportion, with a delicious balance between a measured sweetness and a fresh acidity. Its creamy finish is nicely edged with 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.