FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vendemmia Tardiva 2014



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

Winter 2014 was noteworthy for the plentiful rain and higher than average temperatures. The budding season began in earnest during the first 10 days in April, while summer had an early start with temperatures above 30°C as early as the first week in June when the grapevines in full bloom fill the air with their sweet floral scents. Heavy rains in July required a number of interventions to support the plants' healthy development towards the harvest, which began in August but ended at the end of October when the sweetly aromatic Traminer grapes are picked for this late harvest wine. Overall, this vintage is characterized by a finely floral nose and vivacious and fresh palate

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Wine Variety: 70% Chardonnay, 10% Traminer Aromatico, 10 % Pinot Bianco, 10% Pinot Grigio
Maturation: 12 months

Tasting notes

The wine is an intense golden yellow with light amber highlights. The bouquet is an explosion of spring flowers, particularly hyacinth and hawthorn, and tropical fruits such as ripe papaya and passion fruit that lead the way to a closing of cloves and vanilla beans. In the mouth the wine is dense and pleasantly soft with memories of honey and dried prunes. The wine's finish is slightly bitter with notes of orange rind and liquorice.

Wine pairing: Blue cheeses such as gorgonzola, or as a sipping wine. For those who like to experiment, it's worth to try it with foie gras.