FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vendemmia Tardiva 2023



Formati

0,50 l

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Pomino Bianco DOC

Amber-colored with slight orange hues and a full, velvety and creamy taste, it pairs perfectly with blue cheeses, but can also be sipped alone as a meditation wine.

Climatic trend

The 2023 vintage had a mild start, with a few rare cold days and sporadic snowfall. The spring awakening led to an even sprouting of the vineyards. The season continued with temperatures below the seasonal average; May temperatures were cool with frequent and above-average rainfall. The summer period-especially August and September-was hot, with more or less total absence of rainfall. The situation described above led to a slightly delayed harvest, with grapes showing the development of a complex and elegant aromatic profile. The wines of the 2023 vintage turn out to be clear, refined and with those typical notes of freshness characteristic of the Pomino terroir.

Technical notes

Wine Variety: 70% Chardonnay, 10% Traminer Aromatico, 10 % Pinot Bianco, 10% Pinot Grigio
Alcohol content: 12%
Maturation: 8 months

Tasting notes

A wine that shows a deep golden yellow color with amber highlights. The bouquet is characterized by floral hints of broom and hawthorn, citrus and dried fruit. Elegant and enveloping on the palate with an acidic streak. Wonderful aftertaste of almond, hazelnut with a hint of licorice.

Wine pairing: Cheeses such as gorgonzola, otherwise as a unique meditation wine or, for those who like to experiment, foie gras.