FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 1998



Formati

0,75 l

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Pomino 1998

Pomino Bianco DOC

This superbly elegant and stylish blend of Chardonnay and Pinot Bianco comes from one of Tuscany's greatest white-wine growing areas, grown in vineyards at elevations as high as 700 metres.

Climatic trend

The heat of the summer months provoked a precocious maturation of the berries, thus the wines will be characterized by superior softness and low acidity. The optimal maturation of the grapes can be attributed to a good season with cool, rainy nights.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Altimetry: 450-730 meters (From 1476 to 2395 feet)
Surface: 52 Ha (128 Acres)
Exposure: South-west
Soil typology: sandy, clay, of good depth and marginally high acidity
Plant density: 5.000 vines/ha
Breeding: Guyot and spur pruned cordon
Vineyard age: 20 years
Wine Variety: Mainly Chardonnay and Pinot Bianco, with small parts of complementary varieties
Maceration Time: None
Malolactic Fermentation: Limited to 1/3 of the wine (the barrel fermented part)
Maturation: Stainless steel, with a small part in French oak barriques - 4 months; 2 in steel, 2 in barriques

Tasting notes

Wine pairing: As an aperitif, or with vegetarian antipasti, fish steaks or fillets, such as salmon