

## Castello Pomino Pomino 1998



## 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