FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 1999



Formati

0,75 l

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Pomino 1999

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 growing cycle this spring in Tuscany was standard. Sunshine in July encouraged early maturity of the grapes. Some sparse rain in August helped the vines with the work of maturing the fruit, and gave the plants and leaves the nutrients they needed. All of the different grape types benefited from the light rain during August. Finally, the months of September and October allowed the grapes to bask in sunshine and gave them a healthy and ideal maturing environment.

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 barred fermented part)
Maturation: Stainless steel, with as mall part in French oak - 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