FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2000



Formati

0,75 l

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Pomino 2000

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 grapes, of excellent quality, have ripened slightly earlier (7/10 days sooner than usual). The season has been rather difficult; heavy spring rains have induced fungal diseases, that Frescobaldi, however, has been mostly able to prevent, thanks to its pest control management system. Yields were low, between 40 and 60 quintals per hectare, but similar to 1996's in terms of quality. Scarce summer rainfall, accompanied by the use of thinning and pruning techniques, to achieve greater concentration, have had a decisive impact on the low quantity produced. Castello di Pomino white grapes' harvest has also been earlier than usual; Chardonnay has been picked in very healthy conditions.

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 barriques - 6 months

Tasting notes

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