FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2001



Formati

0,75 l

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Pomino 2001

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 season was very favourable at Pomino. Compared with the other estates, Pomino was less affected by the frost in the spring, while the decline in production for the year was around 10%. With the vineyards located between 400 and 700 meters above sea level, Pomino did not experience any major decreases in production. Thus, the cold temperatures had an impact manly on lower altitudes. Rainfall during the first ten days of August was a welcome end to the dry summer heat. The grapes appear to be robust and of excellent quality. The harvest of the red grapes took longer than planned. Given the favourable climatic conditions, the berries were left to mature on the vine with significant benefits in terms of the quality at the time of harvest. The production was thus marked by a significant concentration of colours and fragrances. The harvest began with the picking of the Pinot Nero and Pinot Grigio from the young vines (five years old). The Pinot Grigio appears to be of high quality, while the Pinot Nero offers an attractive colour and a good concentration. The Pinot Bianco and Chardonnay are of an appreciable quality, with a sugar level and a pH which are well balanced.

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 barriques - 5 months: 1 month in Barriques, 4 months in steel

Tasting notes

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