FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2002



Formati

0,75 l

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Pomino 2002

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 2002 harvest, marked by abundant rain during the summer, will be remembered as an atypical season and not an easy one for winegrowers that were not able to properly take care of their vineyards. The precipitation in July and August helped prevent the usual dangers of drought which often afflict some areas of Tuscany. At the beginning of September, the grapes showed an excellent level of ripeness. Harvest began during the first few days of September, slightly later than in the past few years in which the harvest had been slightly early. Given its favorable position and altitude, Castello di Pomino was affected only slightly by the climatic pattern of the season that hit many of the other areas of Tuscany. The temperatures were rather stable, and the winds allowed the grapes to dry themselves quickly. The white grapes harvested at Castello di Pomino are of excellent quality . The Chardonnay, Pinot Bianco, and Pinot Grigio from the Pomino Estate arrived in the cellars with a very good level of ripeness, and will produce very fruity and fragrant wines, with great structure.

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
Maturation: Stainless steel with a small part in French barriques - 5 months: 1 month in Barriques, 4 months in steel

Tasting notes

Color: Clear brilliant shinning yellow. Aroma: Bouquets of white fruits such as pears and peaches with reserved notes of floreal scents. Taste: On the palate the taste is consistent with distinct persistence and a balanced freshness.

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