FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2003



Formati

0,75 l

FRESCOBALDI
TOSCANA

Pomino 2003

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

At Castello di Pomino, located in an area with a cooler climate than the rest of Tuscany, at the slopes of the Apennine mountain range, the grapes were not affected by the warm temperatures of the summer. The grapes at this estate were harvested 6-8 days earlier than average. At the winery, the grapes showed intense and complex fragrances characterized by an excellent 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: Partially done
Maturation: Stainless steel with a small part in French barriques

Tasting notes

The straw yellow hue pleases not with depth but with its limpid, green-flecked brilliance.Refreshing scents of mint and lemon mark the rich nose, over subtle floral notes, all underpinned by excellent fruit, apricot predominating.Confident and well defined on the palate, it displays a refreshing acidity and finely-gauged alcohol; the finish reveals appealing notes of hazelnut.

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