

  
**FRESCOBALDI**  
TOSCANA

## Castello Pomino Pomino 2004



Formati  
0,75 l

## Pomino 2004

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

This year the harvest has begun 15-20 days later than in 2003, when, due to the drought in the spring of that year, the harvest began notably earlier than usual. 2004 was distinguished by its close to normal season, with a cooler spring than those of the preceding years, and a delayed budding. During the summer the temperatures stabilized below the norm for the season, and only in the last two weeks of July did they begin to climb. The soils are well drained yet at the same time have a substantial water reserve. The cool and mild nights will help produce elegant wines. The bunches are sparse, and the berries are in very good condition, both in terms of size as well as structure and concentration.

## Technical notes

**Origin:** Castello di Pomino, Pomino, Rufina

**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

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