FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2005



Formati

0,75 l

FRESCOBALDI
TOSCANA

Pomino 2005

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

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition.

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 of French barriques

Tasting notes

Straw yellow, with lovely pale gold highlights. Leisurely, impressive release of a spectrum of aromas, leading off with pungent notes of spice that then yield to ripe tropical fruit and pear. Very appealing and well balanced on the palate, with an impressively expansive mouthfeel, supported by a delicious acidity; the dynamic finish nicely recapitulates the aromas of the bouquet.

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