FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2006



Formati

0,75 l

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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 spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine 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 of French barriques

Tasting notes

Pomino Bianco's appearance is immediately appealing, an intense straw yellow shot through with greenish highlights. On the nose the rich floral aromas are surprisingly rich, then other fragrances open up, dried figs, and clean, ripe fruit, particularly pear and crisp apple. Crisp, savoury flavours are absolutely delicious on the palate, and all components seem in perfect balance. The finish is smooth and lengthy.

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

Awards

AIS Duemilavini: 4 grappoli