FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2007



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 first grapes to be picked, in the third week of August, demonstrated that the 2007 Marchesi de' Frescobaldi harvest was to be outstanding, the natural culmination of a good growing season. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April--temperatures in the Maremma even touched 30oC--the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years.

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 - 4 months in stainless steel, 3 months in barriques, 1 month in bottles

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