FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2009



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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics.

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

A sparkling straw yellow precedes a nose notable for its forward, cleanly-defined aromas. Delicate floral notes of lily of the valley and hawthorn blossoms yield to fruiter notes of apple, pear, peach, and banana, with an elegant nuance of earthy mineral concluding the array. A rounded, smooth palate offers rich, appealing flavours and an appreciable vein of crisp acidity. This is a truly elegant, well-balanced wine, concluding with a very lengthy, delicious finish.

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