FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2010



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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels.

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

Appearing a luminous, vivacious straw-yellow, Pomino Bianco offers an elegant bouquet of clean-edged aromas, with white-fleshed fruit the first to emerge, including apple, pear, peach, and banana, followed by fragrant hints of lily of the valley and hawthorn. An ultra-velvety texture, rich depth, and superb balance contribute to a remarkably elegant palate; its savoury fruit and vibrant acidity beautifully complement each other. A lengthy, delicious finish completes a wine that is both refreshing and refined.

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