FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2011



Formati

0,75 l

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Pomino 2011

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

A mild winter brought a budbreak that was slightly earlier than in 2010. All of the successive growth stages--flowering, fruit set, veraison--took place normally, through mid-August, with no particular weather problems. In fact, during the entire period between late May and mid-August, the temperatures were below normal. Rainfall, through not heavy, occurred at regular intervals, although the soils already exhibited good groundwater reserves, due to recent quite rainy autumn and winter seasons. Very hot weather from mid-August on speeded up the ripening stages, and the grapes accumulated outstanding levels of aromatic compounds, sugars, and polyphenols. Ideal weather conditions at Pomino, which produced a vintage exhibiting optimal levels of aromatic compounds, crisp acids, and full sugar ripeness--a combination not often seen.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Altimetry: 450-730 m
Surface: 52 Ha
Wine Variety: Mainly Chardonnay and Pinot Bianco, with small parts of complementary varieties
Alcohol content: 12,50%
Maceration Time: None
Malolactic Fermentation: Partially done in barriques
Maturation: 85% stainless steel, 25% (of the riper grapes) in French oak barriques, keeping the varieties separated - 4 months in stainless steel, 3 months in barriques, 1 month in bottles

Tasting notes

Pomino Bianco 2011 appears a rich, luminous straw yellow. Its bouquet is impressively complex: immediate fragrances of apple, Williams pear, and banana gradually yield to spring blossoms, jasmine, and hawthorn, with hints of acacia honey and citrus emerging on the finish. It displays elegantly-expressed power in the mouth, with a velvety mouthfeel and fine balance of all its components. A vein of crisp minerality adds intriguing finesse, while the impressive finish seems near endless.