FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2012



Formati

0,75 l

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Pomino 2012

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 growing season was characterized by elevated temperatures during the summer months and low precipitation.The particularly dry season favoured an even and consistent development of the grapes. The harvest of the grapes at Pomino was extraordinarily exciting and varied. Absolute protagonist this year is the Chardonnay, which without precedent was gathered during an extremely prolonged stormy period of weather that gave us a thousand and one inflections.

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
Alcohol content: 12,50%
Maceration Time: None
Malolactic Fermentation: Partially done in barriques
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 2012 is a lovely intense yellow colour with delicate greenish highlights. Surprising fragrances of white flowers on the nose such as lily of the valley and jasmine, followed by scents of white-flesh fruit like apple and pear. The bouquet is completed by delicate mineral notes. Pomino Bianco reaffirms itself as an elegant wine, balanced and fresh, with a finish that is long and enchanting. Tasted December 2012.

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