FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2013



Formati

0,75 l

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Pomino 2013

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 2013 growing season on the Tenuta di Pomino was marked by quite a bit of snow and rain during the winter, but nothing however that could be labelled extraordinary. These conditions were actually positive for the vineyards: generous rainfall, for example, was stored as groundwater reserves; intra-row cover-cropping, sown to enhance soil fertility, showed excellent growth; and the rains, which were even and never excessive, prevented the soil from eroding. Likewise with the temperatures: those in the winter were fairly mild, while summer experienced no above-average heat spells; in fact, with the exception of the first week in August, only rarely did temperatures exceed 30°C. The harvest too, which began in the first week in September, saw warm days with intense sunlight, but no humidity. The week preceding the harvest, marked by significant day-night temperature differentials, was the primary reason for the excellent development of aromatic compounds in the Chardonnay grapes.

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: 13%
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 2013 is a straw-yellow colour with greenish highlights. Lily of the valley is prevalent among the floral notes on the nose, with fruity notes of apple and passion fruit. Minerally and fresh, delicate hints of cedar bark and figs emerge on the finish. The palate is very fresh, satisfying and persistent.

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

Awards

Sommelier Wine Awards: Gold list
Wine Spectator: 90 Points