FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2014



Formati

0,75 l

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Pomino 2014

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

Harvest at Castello di Pomino began in the last week of August. Despite a few rains, the late-summer sun infused the vines with energy to complete the ripening process, and the grapes for Pomino Bianco were brought in during the cool days of September. Overall, it was a growing season that yielded notably refined floral notes on the nose and a vibrant crispness on the palate. A sun that was a tad less intense than in previous years and cool temperatures during the picking hours resulted in musts that exhibited significant delicacy and refinement, qualities of crucial importance for the wines at Pomino.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
Altimetry: 450-730 metres (From 1476 to 2395 feet)
Surface: 52 Ha (128 Acres)
Exposure: South-west
Soil typology: Brown, deep, fine-textured soils, over marl-sandstone substrates, slightly acidic
Plant density: 5,000 vines per hectare
Breeding: Spurred cordon and Guyot
Vineyard age: 20 years
Wine Variety: Largely Chardonnay and Pinot Bianco, with small amounts of other complementary varieties
Alcohol content: 12,50%
Maceration Time: None
Malolactic Fermentation: Partial, just for barrel fermentations
Maturation: Stainless steel, and a small amount in barrels - 4 months in steel, 3 in barrels, and 1 in the bottle

Tasting notes

Pomino Bianco 2014 appears straw yellow, with subtle greenish highlights. Stark apple and citrusy notes of bergamot lead off on the nose, followed by hints of banana and floral notes of sweetbriar; its notably broad aromatic range reflects its "double soul," a wine fermented partly in oak barrels and partly in steel. In the mouth, it is crisp and minerally, with supple flavours and a length finish. (Tasted March 2015)

Wine pairing: A fine wine for aperitifs, vegetarian antipasti, or large fish, such as salmon

Awards

Wine Spectator: 87 Points