FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2015



Formati

0,75 l

FRESCOBALDI
TOSCANA

Pomino 2015

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

In 2015, the climate's progression at Castello di Pomino was extremely favourable to the vineyards. The grapevines awakened from their winter slumber during the second ten days of April. When compared to 2014, the two months that separated the budding and blossoming phases were distinguished by less rain, and higher air pressure and temperatures, which all contributed to creating a healthy microclimate within the vineyard that resulted in low humidity and dry vegetation. The blossoming took place in the first week of June and was surprisingly quick due to the high temperatures of the beginning of the month that foretold a particularly hot and lasting summer. Both July and the first half of August saw little rainfall and temperatures never fell below 31°C. During last few weeks of August, the vines took some respite from the heat during the evening hours and began developing the delicate floral fragrances within their grapes that are the characteristic bouquet of Chardonnay and Pinot Bianco used in making Pomino Bianco.

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

When poured, the wine's straw-yellow hues remind one of the colour of the ripening Chardonnay grapes bathed in the summer's sun that lose their green tints to varying degrees of yellow. To the nose, Pomino is an explosion of flowers including sweet wisteria and intense lilies, which are followed by a fruity aroma of pears and tropical fruits such as pineapple and mango. Upon entering the mouth, the wine is soft and enveloping and combines freshness with minerality, introducing a wine that fully reflects the Pomino terroir. Tasted in April 2016.

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

Awards

JamesSuckling.Com: 92 Points