FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2016



Formati

0,75 l

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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 2016 at Castello di Pomino, winter wasn't too harsh. Except for the third week of January the weather was rather mild compared to seasonal averages, while rainfall was abundant and above average throughout winter. The early budding during the first week of April was surely caused by the warm temperatures at the end of March and the beginning of April. Samples taken during May to estimate the number of inflorescences indicated a exceptional levels of fertile buds. The flowering of the grapevines was complete by June 15, which is perfectly common for this growth phase. Summer was markedly less hot than that of 2015 and the veraison phase took place about 10 days earlier than the previous year. The dry, sunny days facilitated an excellent ripening of the grapes, which translated to a good level of sugars without the loss of any acidity, which is extremely important for Pomino's white wines.

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: 21 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 stainless steel, 1 month in bottle.

Tasting notes

Pomino Bianco 2016 is a clear, straw-yellow wine. To the nose it is intensely flowery with frangipani and jasmine aromas mixed with the fruity notes of apricot and quince. In the glass, the wine also releases exotic scents of tropical fruit and fresh cardamom. When tasted, Pomino Bianco is flavourful and lively, with a balanced structure and persistent finish with a slight aftertaste of ripe raspberries. Tasted on February 2017.

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

Awards

JamesSuckling.Com: 91 Points