FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2017



Formati

0,75 l

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Pomino 2017

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

2017 will be remembered as a very dry year, winter and spring saw very little rain at Castello Pomino. With the exception of a crisp January, the temperatures were consistent with seasonal averages. Cold days in January none withstanding, the grapevines awakened early from their winter slumber and the first buds made their appearance in the last third of March. Although the cold (down to 0°C) made its reappearance in April, the buds didn't suffer any damage and began growing rapidly in May leading to the flowering of the buds very early on. The lack of water favoured a healthy ripening of the grapes.. The veraison began at the beginning of August, and the harvest began on August 7, earlier than usual an in line with the rest of the year's advanced timings

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
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 is a straw-yellow wine with brilliant highlights. To the nose it has both a flowery (Scotch broom) a fruited aroma (sweet Williams pear, fragrant lemon). When tasted, Pomino Bianco demonstrates a perfect balance of alcoholic content and freshness. The wine has an excellent, persistent finish and a pleasant aromatic aftertaste.

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

Awards

JamesSuckling.Com: 90 Points