FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2022



Formati

0.75 L, 1.5 L (Magnum)

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Pomino 2022

Pomino Bianco DOC

From one of the areas of Tuscany most suited to white wine production, at altitudes reaching 700 metres, a highly refined and elegant blend of Chardonnay and Pinot Blanc.

Climatic trend

The weather conditions of this vintage were marked by a rather early flowering cycle in the vineyards, in late May. In fact, temperatures typically seen in summer months were recorded in this period. It is no coincidence that summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, plant shoots grew and flower clusters set faster than normal, thus offering excellent uniformity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing down their initial momentum to protect themselves from the summer heat. The timely rain on Assumption Day in mid-August finally resulted in clear musts with a fragrant appearance and taste.

Technical notes

Wine Variety: Prevalence of Chardonnay and Pinot Blanc, with a small proportion of complementary varieties
Alcohol content: 12.5%
Maturation: partially in wood

Vinification and ageing

The grapes were harvested as carefully as possible. The care taken in the vineyard as well as the subsequent processes in the cellar helped to guarantee a high level of quality. Since entering the cellar, the grapes and consequently the musts were processed in an oxygen-free environment as far as possible. The pressing cycles were chosen to allow gentle extraction of the musts. Alcoholic fermentation was carried out in steel tanks and a small portion in French oak barriques, all at a controlled temperature. At the end of its production process, Pomino Bianco continued to undergo bottle ageing. Only after this further period was it ready to introduce the public to its structure and explosive freshness.

Tasting notes

Wine pairing: Pomino Bianco 2022 is a brilliant straw-yellow, almost crystalline colour in appearance, with slight greenish reflections. Like in its DNA, the nose has clear hints of green apple and pear, but the floral component is equally intense, with a rich bouquet of white and yellow flowers among which linden, hawthorn, wisteria, lily and mimosa are recognisable. The final aromas recall exotic fruits such as mango alongside notes of acacia honey. In the mouth it is straightforward, very fresh, slightly tangy and minerally. Even on the finish, its "mountain" character is emphasised by a pleasant freshness with citrus overtones.