FRESCOBALDI
TOSCANA

Castello Pomino
Pomino 2024



Formati

0.75 L

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Pomino Bianco DOC

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

Climatic trend

Following a winter with average rainfall but rather mild temperatures (there was no snow recorded in 2024), the plants in the Pomino vineyards enjoyed an easy reawakening. The buds opened very uniformly throughout the Estate, and the shoots appeared extremely fertile. The flowering at the beginning of June and the veraison at the end of July took place over dry days with significant sunlight: in fact, summer 2024 was one of the hottest ever recorded in all of Tuscany. The excellent water reserves in the fresh Pomino soil allowed the plants to continue to grow until harvest: a crucial factor for the growth of the bunches.

Technical notes

Wine Variety: Chardonnay and Pinot Blanc
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 winery, helped to guarantee a high level of quality. As soon as they entered the cellar, the grapes – and then 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 the production process, Pomino Bianco was left to mature in the bottle. Only after this further period was it ready to reveal its structure and explosive freshness to the public.

Tasting notes

Pomino Bianco 2024 is set apart by its wonderful intense straw yellow colour. The nose is characterised by floral notes reminiscent of hawthorn, white wisteria and magnolia, as well as fruity hints such as apple, pear and fresh citrus. On the palate, the creamy sensation from the partial fermentation in wood is accompanied by a beautiful freshness, sapidity and minerality. It offers a fine balance between taste and aroma.