


FRESCOBALDI
TOSCANA

Castello Pomino Pomino 2025



Formati

Pomino 2025

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 Bianco.

Climatic trend

In 2025, mild temperatures marked the start of the growing season in the vineyards of Pomino Estate, allowing the buds to emerge from winter dormancy. Bud break, in the first ten days of April, took place under sunny, rain-free skies. The following weeks of spring were marked by a normal weather pattern, while early summer proved notably different, with June temperatures well above normal. In contrast, temperatures in July and August were below the average of recent years, which was very favourable for preserving the varietal aromas. The vines did not suffer any water stress, and the bunches remained plump and fresh until ripening.

Technical notes

Wine Variety: Chardonnay and Pinot Blanc

Alcohol content: 12.5%

Maturation: partially in wood

Vinification and ageing

The grapes were harvested with the utmost care. The care taken in the vineyard, as well as the subsequent processes in the winery, helped to guarantee a high level of quality. Immediately after entering the winery, 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 the production process, Pomino Bianco was left to mature in the bottle. Only after this further period was it ready for the public to discover its texture and explosive freshness.

Tasting notes

Pomino bianco 2025 boasts a beautiful clear and vibrant shade of straw yellow. On the nose, it reveals beautiful citrus and white floral notes. On the palate, it is fresh, savoury, and mineral. On the palate, the wine is refreshing, with floral notes reflecting the bouquet, alongside toasted and lightly creamy hints from oak ageing. The citrus aromas reappear delightfully on the finish.