



POMINO BIANCO 2017

Denomination **Pomino Bianco DOC**

Description 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.

Vintage Report 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 and in line with the rest of the year's advanced timings

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: **Castello di Pomino, Pomino, Rufina**

TECHNICAL INFORMATION

Variety **Largely Chardonnay and Pinot Bianco, with small amounts of other complementary varieties**

Alcohol by volume **12,50%**

Length of maceration on the skins **None**

Malolactic fermentation **Partial, just for barrel fermentations**

Maturation method **Stainless steel, and a small amount in barrels**

Length of maturation **4 months in stainless steel, 1 month in bottle.**

Bottle formats **0,75 l**

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.**

Serving suggestions **A fine wine for aperitifs, vegetarian antipasti, or large fish, such as salmon**