



DESCRIPTION

With its bright straw-yellow colour and incredibly delicate golden highlights, Pomino Bianco is extremely elegant and delicate to see. The bouquet is just as delicate, with gentle floral aromas that are balanced out wonderfully with fruity notes. White flowers, green apple, pear, grapefruit and the very many facets of citrus fruits combine, giving way to an extremely well-balanced nose. On the palate, it is pleasantly fresh yet soft. A long and persistent finish.

VINIFICATION

Careful harvesting and processing in the cellars help guarantee superior quality. As soon as the grapes arrive in the cellars, it is ensured that there is the least contact with oxygen possible. The pressing cycles are chosen to allow for a gentle extraction of the musts. Alcoholic fermentation takes place in steel vats with 15% in French oak barriques, all at a controlled temperature. At the end of the production process, Pomino Bianco is aged in the bottle for a few months. Only after this further aging period is it ready to share its structure and explosion of freshness with the public.

AWARDS

2017 - James Suckling : 91/100

ADDITIONAL INFORMATION

Grape variety: Chardonnay, Pinot Bianco
Brand: Frescobaldi
Country: Italy
Region: Pomino
Color: White
Category: Wine
Flavor profile: Fruity, Mild, Soft