



## ... POMINO ROSSO

VINTAGE	2003
APPELLATION	Pomino Rosso DOC
VARIETAL BLEND	Sangiovese with small percentage of Merlot and Pinot Nero

## ... TASTING NOTES

COLOR	The color is a crimson red with purple nuances.
AROMAS	The bouquet releases delicate fragrances of forest berries such as blueberries and currants which mingle with spicier nuances of cloves. The senses are awakened with aromas of fresh herbs.
TASTE	The entry on the palate is inviting and of excellent consistency. The finish is incredibly pleasing with a slight tartness.

## ... TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE & VINEYARDS' LOCATION	Castello di Pomino, Ponino, Rufina
VINEYARDS' SIZE	77 acres
ALTITUDE	1,312-1,804 feet above sea level
SOIL TYPE	Sandy, clay, of good depth and marginally high acidity
EXPOSURE	Southwest
PLANTING DENSITY	2,800 vines per hectare "first generation" vineyards and 5,000 vines per hectare recently planted vineyards
PRUNING SYSTEM	Guyot and spur pruned, cordon trained
VINEYARDS' AVERAGE AGE	Part 30 Years and part 10 years

## ... VINTAGE REPORT

At Castello di Pomino, located in an area with a cooler climate than the rest of Tuscany, at the slopes of the Apennine mountain range, the grapes were not affected by the warm temperatures of the summer. The grapes at this estate were harvested 6-8 days earlier than average. Here again, the quantity was just slightly less than average. The quality of the Pinot Nero is very good. This variety benefited from the favorable growing season as well as from the pruning of the buds and the grape bunches in the preceding months. The wines from this estate offer rich aromatic bouquets, and elevated levels of polyphenols which favor an intense color and exceptional structure.

## ... WINE MAKING AND AGING

YIELD/HA	476 gal/acre	HARVEST DATE	End of September to early October
HARVESTING	Manual	PRESSING	Soft
FERMENTATION VATS	Casks of Slavonian Oak	FERMENTATION TEMPERATURE	<30°C (<86 °F)
LENGTH OF FERMENTATION	12 days	MACERATION	21 days
MALOLACTIC FERMENTATION	Immediately after alcoholic fermentation	AGING	18 months French oak barriques
LENGTH OF AGING	18 months	BOTTLE AGING	4 months