

Marchesi de' FRESCOBALDI



POMINO ROSSO 2006

DENOMINATION: Pomino Rosso DOC

GENERAL INFORMATION: Pomino Rosso, a careful blend of sangiovese and pinot noir, is an elegant, velvet-smooth wine with subtle aromas of dark cherry and wild berry fruit.



VINTAGE REPORT: The overall evaluation of the 2006 harvest is very positive, particularly regarding exceptional levels of fruit quality in the areas where the Tenute Frescobaldi are located. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Pomino, with its vineyards located at altitudes ranging from 450 to 700 metres, sees generally lower average temperature regimes than do the other Marchesi de' Frescobaldi tenute, and this year was no exception.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Castello di Pomino,

Pomino, Rufina

ALTITUDE: 400-550 m

VINEYARD SIZE: 31 Ha

EXPOSURE: South-west

SOIL TYPE: Sandy, clay, of good depth, and marginally high acidity

PLANTING DENSITY: 5.000 vines per hectare for the recent

planted vineyards and 2.300 for the "first generation" vineyards

TRAINING SYSTEM: Guyot and spur pruned cordon



TECHNICAL INFORMATION

VARIETES: Pinot Nero and Sangiovese with a small percentage of Merlot.

YIELD/HECTARE: 45 Hl

HARVEST PERIOD: End of September/beginning of October

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Slavonian oak barrels

FERMENTATION TEMPERATURE: < 30° C

LENGTH OF FERMENTATION: 12 days

LENGTH OF MACERATION ON THE SKINS: 21 days

MALOLACTIC FERMENTATION: Immediately done after the alcoholic fermentation

MATURATION METHOD: French oak barriques

LENGTH OF MATURATION: 18 months

BOTTLE'S FORMAT: 0,75 lt.



TASTING NOTES

A medium ruby in colour, Pomino Rosso is marked by a clean-edged bouquet releasing raspberry, redcurrant, and plum, that then make way for crisp mint and spicy nutmeg. The attack in the mouth is refreshing and clean, introducing fine balance on the palate and silky tannins.

SERVING SUGGESTIONS: Roast lamb, guinea fowl with olives, marinated duck.