

Castello Pomino Pomino Vin Santo 1993



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Pomino Vinsanto DOC

Pomino Vinsanto merits enjoyment all by itself as a "vino da meditazione", but enjoy it as well with mixed nuts and dried fruits.

Technical notes

Origin: Castello di Pomino, Pomino, Rufina

Exposure: South-west

Soil typology: Sandy, clay, of good depth, and marginally high acidity

Plant density: 5,500 vines per hectare

Breeding: Double guyot

Vineyard age: 7 years

Tasting notes

Wine pairing: As an aperitif with foie gras, pastries and dried nuts (hazelnuts, almonds).