

  
**FRESCOBALDI**  
TOSCANA

## Castello Pomino Pomino Vin Santo 1993



Formati

# Pomino Vin Santo 1993

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).