FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2000



Formati

0,50 l

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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.

Climatic trend

The season has been rather difficult; heavy spring rains have induced fungal diseases, that Frescobaldi, however, has been mostly able to prevent, thanks to its pest control management system. The grapes, of excellent quality, have ripened slightly earlier (7/10 days sooner than usual). The berries have been harvested in perfect health, rich in sugar and phenols, thanks to the rather rainy spring, followed by a sunny and temperate summer with occasional rainfall, that have relieved the vines from the water stress they usually suffer during the hot Tuscan summers. A warm second half of August has helped increase the grapes' sugar concentration.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina
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
Wine Variety: Chardonnay, Trebbiano and small parts of Sangiovese
Malolactic Fermentation: During the long fermentation in the "caratello"
Maturation: 4 years

Tasting notes

The color is a luminous, elegant amber, with captivating glints of orange. The bouquet offers scents of dried nuts, especially hazelnuts and almonds, which mingle with spicy notes of cinnamon, tapering off gracefully with hints of dates and dried apricots. The entry on the palate is full and enticing, with a seductive creaminess, sweet but not overwhelming, with a delicious, elegantly fruity finale.

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