FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2001



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 was very favourable at Pomino. Compared with the other estates, Pomino was less affected by the frost in the spring, while the decline in production for the year was around 10%. With the vineyards located between 400 and 700 meters above sea level, Pomino did not experience any major decreases in production. Thus, the cold temperatures had an impact manly on lower altitudes. Rainfall during the first ten days of August was a welcome end to the dry summer heat. The grapes appear to be robust and of excellent quality. The harvest of the red grapes took longer than planned. Given the favourable climatic conditions, the berries were left to mature on the vine with significant benefits in terms of the quality at the time of harvest. The production was thus marked by a significant concentration of colours and fragrances.

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

Rich, deep amber. The nose shows exceptional aromatic complexity, from sun-dried grapes and mixed nuts, to candied fruit, with intriguing notes of Asian spices. Impressive weight on the palate, but with magisterial balance; nicely crisp, with a tasty acidity that beautifully offsets the wine’s considerable sweetness; a silky, almost endless finish leaves the mouth pleasantly clean.

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