


FRESCOBALDI
TOSCANA

Castello Pomino Pomino Vin Santo 2002



Formati
0,50 l

Pomino Vin Santo 2002

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

Given its favorable position and altitude, Castello di Pomino was affected only very slightly by the climatic pattern of the season that hit many of the other areas of Tuscany. The temperatures were rather stable, and the winds allowed the grapes to dry themselves quickly. The white grapes harvested at Castello di Pomino, where the harvest began at the beginning of September, are of excellent quality. The Chardonnay, Pinot Bianco, and Pinot Grigio from the Pomino Estate arrived in the cellars with a very good level of ripeness, and will produce very fruity and fragrant wines, with great structure.

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).