FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2003



Formati

0,50 l

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Pomino Vin Santo 2003

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

At Castello di Pomino, located in an area with a cooler climate than the rest of Tuscany, the grapes were not affected by the warm temperatures of the summer. The white grapes and those cultivated at higher altitudes, 600-700 meters, were excellent in quality. At the winery, the grapes showed intense and complex fragrances characterized by an excellent structure. The grapes benefited from the favorable growing season as well as from the pruning of the buds and the grape bunches in the preceding months. The wines from this estate offer rich aromatic bouquets, and elevated levels of polyphenols which favor an intense color and exceptional 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).

Awards

Wine Spectator: 90 points