FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2004



Formati

0,50 l

FRESCOBALDI
TOSCANA

Pomino Vin Santo 2004

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

Harvest 2004 was distinguished by its close to normal season, with a cooler spring than those of the preceding years, and a delayed budding. During the summer the temperatures stabilized below the norm for the season, and only in the last two weeks of July they began to climb. The soils were well drained yet at the same time had a substantial water reserve. The cool and mild nights helped to produce elegant wines. The bunches were sparse, and the berries in very good condition, both in terms of size as well as structure and 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

A rich, deep amber announces this Vinsanto, impressive as well for its luminosity. The nose releases an ultra-complex aromatic mosaic composed of raisin, honey, and dried fruits such as fig and prune, complemented by spicy notes of vanilla and roasted espresso bean. It is velvet smooth in the mouth, sapid, and well balanced. The palate offers further aromatic complexity as it adds toasty impressions of almond, hazelnut, and dried fruit, along with a judicious acidity that beautifully balances the wine’s sweetness. A very lengthy, elegant finish leaves the mouth remarkably dry and clean.

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

Awards

International Wine Cellar - Stephen Tanzer: 91 Points