FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2005



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

After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterised by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition.

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: Trebbiano, Malvasia toscana and San Colombano
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).