FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2006



Formati

0,50 l

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Pomino Vin Santo 2006

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 spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier. July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex. Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine 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: Trebbiano, Malvasia toscana and San Colombano
Alcohol content: 14,50%
Malolactic Fermentation: During the long fermentation in the "caratello"
Maturation: 4 years

Tasting notes

Pomino Vinsanto 2006 is a golden colour, crystal-clear and brilliant. The nose is highly aromatic and fragrant: notes of honey and dried fruit are joined by spices such as nutmeg and cinnamon. On the palate it is smooth and fresh, with notes of toasted almonds and hazelnuts. The finish denotes a sweet component - excellent persistence.

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