FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2007



Formati

0,50 l

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Pomino Vin Santo 2007

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 first grapes to be picked, in the third week of August, demonstrated that the 2007 harvest was to be outstanding, the natural culmination of a good growing season. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress , conditions that produced sound, healthy fruit on the vines. Thanks to summer the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years.

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 2007 is limpid and characterized by its bright, golden color. Intense aromas, with hints of dried fruit, honey and yellow flowers, which are followed by spicy notes of gingerbread and cinnamon. The taste is soft and harmonious with long persistence.

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