


FRESCOBALDI
TOSCANA

Castello Pomino Pomino Vin Santo 2008



Formati
0,50 l

Pomino Vin Santo 2008

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 of 2008 will be remembered as the coldest and rainiest of the decade. Rain and wind during the blossoming in June produced a lower quantity of grapes whose sparseness was ideal for their optimal drying in the winery. July and August were notable for the sun's brightness and the hot temperatures, which allowed for a partial recovery of the grapevine's growth. The summer months, including September, were hot, sunny and dry. Free of any phytosanitary issues, the grapes reached excellent ripeness. The grape harvest for Pomino Vinsanto ended during the second week of August.

Technical notes

Origin: Castello 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 2008 has a bright amber colour with highlights that recall red gold. The wine's nose leaves a sweet impression of delicate desserts such as Portuguese milk pudding. The significant alcohol presence penetrates the nostrils leaving a spicy note of vanilla and nutmeg. In the mouth, the palate is enveloped by elegant softness, while the finish brings back memories of toasted hazelnuts and walnuts. The wine has an excellent persistence and an acidity that keeps it lively even after its long ageing.

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

Awards

The Wine Advocate: 93 Points

Wine Enthusiast: 90 Points