FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2009



Formati

0,50 l

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Pomino Vin Santo 2009

Pomino Vinsanto DOC

Pomino Vinsanto is a “meditation wine” that is perfectly accompanied by dried fruit and desserts and is best serve in large chalices.

Climatic trend

The 2009 growing season was quite positive especially for the excellent quality of the harvested fruit. Spring, as in the previous years, brought heavy rains, which proved a significant challenge to vineyard crews working the vines to maintain the grapes healthy, but the rainfall did increase the groundwater reserves. June and July, on the other hand, saw moderate rainfall, which enabled the vines to make up for spring’s slow pace and brought forward the ripening process. The grapevines were thus able to function at maximum efficiency and the grapes ripened slightly earlier than the previous year. In addition, the cool nights and warm, sunny days that followed in September ensured that the grapes achieved full maturity and were able to yield wines of very high quality. This favourable growing season gifted us with optimal conditions, bringing into the cellar well-ripened fruit, desired acidities, and good overall aromatic complexity

Technical notes

Origin: Castello Pomino, Pomino, Rùfina
Exposure: South-west
Soil typology: Deep, slightly acidic dark soil with fine elements and sandy substrata.
Plant density: 5,500 vines per hectare
Breeding: Double guyot
Vineyard age: 7 years
Wine Variety: Trebbiano, Malvasia toscana and San Colombano
Alcohol content: 15%
Malolactic Fermentation: During the long fermentation in the keg
Maturation: 7 years

Tasting notes

Intensely golden with amber highlights, Pomino Vinsanto 2009 has a nose rich in candied fruits, dried apricots and spicy, peppery scents. In the mouth the wine is pleasantly rounded and recalls the pleasant sweetness of maple syrup soon followed by nougat and dried fruit. The aroma’s complexity is then crowned by a vivacious crispness and a warm finish that summons memories of distilled wines.

Wine pairing: A wine to be enjoyed alone but is also perfectly accompanied by many different desserts, from dried patisserie to creamy desserts. It is also happily paired with foie gras as well as aged, herby cheeses. It is recommended to serve Pomino Vinsanto in large chalices

Awards

JamesSuckling.Com: 94 Points