FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2010



Formati

37.5 cl

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Pomino Vinsanto DOC

Pomino Vinsanto embodies the Tuscan tradition perfectly. The area of Pomino, its typical grape varieties and a historic production process give rise to unique sensations, in which sweetness and freshness are perfectly balanced. Prolonged drying and lengthy ageing in wood create an intense and complex meditation wine, with an intriguing and varied bouquet.

Climatic trend

The spring of 2010 was marked by frequent rains, putting wine growers to the test as they managed the vegetation and ensured their plants' good health, but also replenishing essential groundwater. The summer months were characterised by an even alternation of light rainfall and sunny days. September was marked by an ideal climate with cool nights and warm, sunny days until the end of the harvest. Thus, the vines worked to their best potential and well-ripened grapes arrived in the cellar with the correct acidity and good aromatic complexity.

Technical notes

Origin: Castello Pomino, Pomino, Rùfina
Wine Variety: Trebbiano, Malvasia Bianca Toscana and San Colombano
Alcohol content: 15%
Maturation: Small wooden containers - 8 years in wood

Tasting notes

Pomino Vinsanto 2010 stands out for its brilliant amber shades and golden reflections. Its intriguing bouquet ranges from ripe fruity scents to toasted notes. The first aromas are those of dried fruit, such as walnut and almond. These slowly give way to honey and coffee bean. Spicy nuances like nutmeg and vanilla are quick to follow. On the palate, it reveals a perfectly balanced acidity with a sweet component. The finish is extremely long, clean and dry.

Wine pairing: This meditation wine goes perfectly with various desserts, from dry pastries to soft creams and puddings. It is also ideal for savoury pairings, such as foie gras, mature cheeses or flavourful marbled cheeses. It is recommended to be served in large glasses.