

**FRESCOBALDI**  
TOSCANA

## Castello Pomino Pomino Vinsanto 2014



Formati  
0.375 l

# Pomino Vinsanto 2014

Pomino Vinsanto DOC

Pomino Vinsanto perfectly embodies the Tuscan tradition. The encounter between the region of Pomino, the typical varieties and the historical production process give rise to unique sensations: sweetness and freshness offset one another perfectly. The prolonged raisining and ripening in wooden barrels results in an intense and complex sipping wine with an intriguing and varied bouquet.

## Climatic trend

The harvest at Castello Pomino started in the last week of August. The sun at the end of summer - while interspersed with a little rain - provided the vines with energy to fully ripen the grapes, destined for the Pomino Bianco, picked in the cooler days of September. Overall, a year in which the elegance of the floral aromas linger on the nose and its vivacity and freshness on the palate. The slightly less intense sun compared to previous years and the cool temperatures during the hours of harvest, added delicacy and elegance to the must: undoubtedly important aspects for the quality of the Castello Pomino wines.

## Technical notes

**Wine Variety:** Trebbiano, Malvasia Bianca Toscana and San Colombano

**Alcohol content:** 14.5%

**Maturation:** 7 years in small wooden barrels

## Tasting notes

Pomino Vinsanto 2014 is an intense amber colour with golden tinges. The bouquet is varied and complex, ranging from hints of dried fruit to hints of mature fruit and roasting. The initial perceptions are sensations of almond, walnut and hazelnut. This is followed by aromas of dried apricot, fig, hints of candied fruit and citrus peel. Its acidity is perfectly balanced on the palate by a sweet component. It is generally smooth, harmonious and notably persistent on the palate.

**Wine pairing:** A sipping wine, it combines perfectly with a variety of desserts, from dry pastries to soft creams and blancmange. An ideal savoury combination with foie gras, and mature and strong blue cheeses. Recommended served in large glasses.