FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2015



Formati

0,375 l

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Pomino Vinsanto DOC

Pomino Vinsanto perfectly embodies Tuscan tradition. The combination of the Pomino terroir, typical grape varieties, and historic production process gives rise to unique sensations: sweetness and freshness are perfectly balanced. Prolonged drying and long aging in wood result in an intense and complex meditation wine with an intriguing and varied bouquet.

Climatic trend

At Castello di Pomino, the weather conditions in 2015 were truly favorable for the vineyards. The vines awoke from their winter dormancy in the second ten days of April. Compared to 2014, the two months between budding and flowering were marked by less rainfall, higher air pressure, and higher temperatures. All these parameters contributed to creating a healthy microclimate within the vineyard, characterized by low humidity and dry vegetation. Flowering took place in the first week of June and was surprisingly rapid, thanks in part to the high temperatures at the beginning of the month (a prelude to a summer that would prove to be particularly hot and long). There was little rainfall in July and the first half of August, while average temperatures never fell below 31°C. In the last weeks of August, refreshed by cooler nights, the grapes concentrated delicate and fresh aromas within them.

Technical notes

Wine Variety: Trebbiano, Malvasia Bianca Toscana and San Colombano
Alcohol content: 14.5%
Maturation: 7 years in small wooden containers

Tasting notes

Pomino Vinsanto 2015 has a wonderful amber color enriched with splendid golden reflections. The bouquet is intense and extremely complex, with hints of dried fruit, ripe fruit, and spices intertwining in a wonderful crescendo, ending with notes of candied orange peel. On the palate, the sensation of sweetness is perfectly balanced by the typical freshness of Pomino Vinsanto. Soft and extremely long and persistent on the finish.

Wine pairing: A meditation wine, it pairs perfectly with a variety of desserts, from dry pastries to soft creams and puddings. It also pairs well with savory dishes such as foie gras, aged cheeses, and flavorful blue cheeses. It is best served in large glasses.