FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2016



Formati

0.375 L

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Pomino Vinsanto DOC

Pomino Vinsanto is a true reflection of Tuscan winemaking heritage. The combination of the Pomino terroir, the typical varieties in the area, and the historical production process results in unique sensations, with a perfect balance of sweetness and freshness. The prolonged drying and long maturation in wood give an intense and complex meditation wine with an intriguing and varied bouquet.

Climatic trend

At Castello di Pomino, the 2016 winter was not excessively harsh: with the exception of the third week of January, the weather was always relatively mild for seasonal averages. On the other hand, a very high rainfall was recorded for the period averages. The early bud break during the first week of April can certainly be attributed to the decidedly warm temperatures at the end of March/beginning of April. The sampling carried out in May to estimate the number of clusters showed an incredible fertility of the shoots. The flowering of the vines was completed on June 15th, which is typical for this time of year. The summer was far less muggy than 2015, with the result that the veraison of the grapes moved forward by about ten days compared to the previous year. The sunny and dry days ensured optimal ripening of the grapes, which resulted in a good sugar content without loss of acidity.

Technical notes

Wine Variety: Trebbiano, Malvasia Bianca Toscana and San Colombano
Alcohol content: 14.5%
Maturation: 5 years in small wooden barrels

Tasting notes

Pomino Vinsanto 2016 has a splendid amber colour with golden reflections. The varied bouquet ranges from candied fruit, dried apricot to hazelnut and almond, with a fine, delicate spiciness reminiscent of star anise and nutmeg. On the palate, the sweetness is wonderfully balanced by the acidity. The finish is extremely long; the palate is clean and dry.

Wine pairing: A meditation wine, it pairs perfectly with a variety of desserts, from dry cakes and pastries to soft creams and puddings. It goes well with foie gras, mature cheeses and savoury blue cheeses. It is best served in large glasses.