FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2017



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

During the 2017 season, there was very little rain at Castello di Pomino, both in winter and spring. Temperatures were quite normal, with the exception of the month of January, which was rather harsh. Bud break began in the first weeks of March, and despite a drop in temperatures in April, the shoots were not damaged, giving way to flowering in May. By the end of the month, half of the vines were fully flowered, earlier than in previous vintages. The lack of rainfall during summer did not cause any problems, as the estate's soils were very fresh and deep. This, together with good tillage, prevented water stress. The veraison took place at the end of July and the harvest, also given the earliness of the season, was rather early.

Technical notes

Wine Variety: Trebbiano, Malvasia Bianca Toscana and San Colombano
Alcohol content: 15 %
Maturation: 7 years in small wooden barrels

Tasting notes

Pomino Vinsanto 2017 has an intense amber colour with golden reflections. The bouquet is complex and intense. The initial notes include ripe and dried fruits like apricot, fig, and quince, along with candied citrus peel, almond, and hazelnut, complemented by intensely spicy hints of cinnamon. On the palate, it has a striking balance of acidity and sweetness. Soft, warm, savoury, and with a long finish.

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.