FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2018



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

Spring at Castello Pomino was rainy: in the months of March, April and May alone, we recorded about 420 mm of rain, which is more than double compared to the same period in the previous year. The vines finished budding in the second week of April, in line with the Pomino average, but the flowers opened slightly earlier than expected. The veraison of the grapes began in the second fortnight of July, and came to a gradual conclusion over the first ten days of August. In the summer, the alternating sunshine and light rains allowed the grapes to reach an excellent level of ripeness. Finally, the temperature range during the harvest helped the fruit to develop aromatic, fruity and floral complexity, and to maintain its freshness.

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 2018 is a brilliant shade of amber with golden highlights. The bouquet ranges from notes of ripe and dried fruit such as apricots to notes of candied fruit, which shift into hints of walnut and hazelnut. The splendid spiciness evokes nutmeg and star anise. On the finish, the toasted notes are reminiscent of coffee beans. On the palate, the acidity is perfectly balanced by the sweet element. 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 biscuits 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.