FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2019



Formati

0.375 L

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Pomino Vinsanto DOC

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

Climatic trend

After a relatively dry winter, the budding cycle in the Pomino vineyards began rather early: buds began to open with the first warmth at the start of April. In the first 15 days of this month alone, all the vines showed extensive buds and shoots. The temperatures recorded in the following weeks were well below the average for the period: May 2019 was the coldest and wettest month in the past 10 years. The flowering cycle was therefore not particularly early, ending in the second ten days of June. In this month, the weather conditions swung to the other extreme, with very little rain and high temperatures. June was just the prelude to a long, hot season. Lying at altitudes of up to 700 m above sea level, the vines were able to take advantage of alternating sunny days and cool nights, keeping the grapes healthy and balanced until the harvest.

Technical notes

Wine Variety: Trebbiano, Malvasia Bianca Toscana and San Colombano
Alcohol content: 15.5%
Maturation: 7 years in small wooden barrels

Tasting notes

Pomino Vinsanto 2019 contains a whole spectrum of radiant shades, shifting from gold to amber hues. The bouquet is complex and varied, with notes ranging from ripe fruit to nuts such as almonds and hazelnuts, as well as candied hints of apricot, mango, and orange, which accentuate its wonderful freshness. The spicy notes are reminiscent of cinnamon. With each sip, it offers an ideal balance between acidity and sweetness. Soft, savoury and warm, with a long finish.

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.