

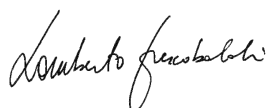
Benefizio 1996



Benefizio 1996

Pomino Bianco Riserva DOC

Benefizio Riserva is the embodiment of the history of Chardonnay in Tuscany, since this grape was introduced on this Tenuta in 1855. In 1878, Pomino was awarded the Gold Medal at the Paris Exposition for the high quality of its wines, in 1973, a vineyard at 700 metres' elevation produced Benefizio, the first white wine in Italy be barrel-fermented, and in 2005 that wine became Benefizio Riserva.



Climatic trend

Al Castello di Pomino, l'azienda più elevata in Toscana, l'anticipo vegetativo è stato un fattore di grande qualità per le uve di Chardonnay, Pinot Bianco e Pinot Grigio, raccolte con un'ottima maturazione.

Technical notes

Origin: Castello di Pomino, Pomino, Rùfina

Altimetry: From 680 m to 730 m (2230/2400 feet)

Surface: 9 Ha in the Benefizio vineyard (22 Acres)

Exposure: South-west

Soil typology: Terrain rich in sand, strong presence of stones. Very well drained. Rich in mineral elements. PH acid of lightly acid.

Plant density: Part 2.800 and part 5.000 vines/Ha

Breeding: Guyot

Vineyard age: 14 years

Wine Variety: Chardonnay

Maceration Time: None

Malolactic Fermentation: Partial

Ageing containers: The same French oak casks of different ages where it fermented, on yeast lees

Ageing time: 12 months

Tasting notes

Wine pairing: Vegetable soups, baked sea bream, baked salmon fillet, caviar.