FRESCOBALDI
TOSCANA

Benefizio 1997



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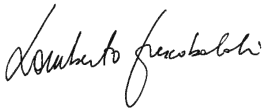
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Pomino Bianco Riserva DOC

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

Here the vines were not affected by this year's spring freeze. The early budding offers fine quality for the Chardonnay, Pinot Blanc and Pinot Gris varieties, all harvested with optimum maturation, thus a very good year is predicted for both the Pomino Bianco and the Pomino Benefizio wines.

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: Thanks to new temperature controlled vats, it underwent partial 24 hour
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.