FRESCOBALDI
TOSCANA

Benefizio 1999



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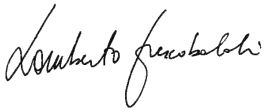
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Pomino Bianco Riserva DOC

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

The harvest is characterized by the superb quality of the grapes due to a healthy growing season. The wines from the Pomino estate from the 1999 harvest will be very elegant, extremely delicate and aromatic.

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: Partial, at 5C° for 12 hours
Malolactic Fermentation: Partial
Ageing containers: The same French oak casks where fermentation has taken place
Ageing time: 12 months

Tasting notes

Color: full yellow with nuances of brillant amber. Aroma: The nose is impacted with an array of aromatic herbs and sensations of peaches and bananas, enhanced by specific aromas of vanilla. Taste: On the palate it is pleasing with increasing progressiveness.

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