FRESCOBALDI
TOSCANA

Benefizio 2000

Formati

0,75 l e 1,5 l

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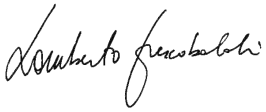
Pomino Bianco Riserva DOC

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

These high quality grapes had a slightly earlier ripening with respect to the usual 7- 10 days. In general, the harvest was relatively problematic in Tuscany as well as the rest of Italy due to the heavy rains during the spring, which resulted in fungal diseases. Marchesi de' Frescobaldi was able to sucessfully harvest grapes unharmed by these diseases. The yield was relatively low, 40 - 60 qt/ha, much like that of the '96 harvest in terms of quantity. The scarse rains in the late spring and summer, the thinning out and pruning of the vineyards during the winter to give greater concentration and substanze to the grape both contributed to the reduced quantity. Even for the white Castello Pomino grapes, it was a premature season. The Chardonnay grapes were harvested in excellent conditions.

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

Tasting notes

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