FRESCOBALDI
TOSCANA

Benefizio 2001



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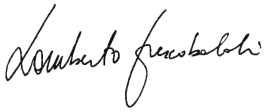
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Pomino Bianco Riserva DOC

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 season was very favourable at Pomino. Compared with the other estates, Pomino was less affected by the frost in the spring, while the decline in production for the year was around 10%. With the vineyards located between 400 and 700 meters above sea level, Pomino did not experience any major decreases in production. Thus, the cold temperatures had an impact manly on lower altitudes. Rainfall during the first ten days of August was a welcome end to the dry summer heat. The grapes appear to be robust and of excellent quality. The harvest of the red grapes took longer than planned. Given the favourable climatic conditions, the berries were left to mature on the vine with significant benefits in terms of the quality at the time of harvest. The Chardonnay is of an appreciable quality, with well balanced sugar and PH levels.

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

The color is a bright golden yellow. The bouquet releases rich fragrances of ripe fruit such as apricots and pineapples. On the palate, the entry is enveloping pleasingly rich.

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