FRESCOBALDI
TOSCANA

Benefizio 2002



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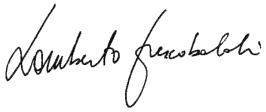
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Pomino Bianco Riserva DOC

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

Given its favorable position and altitude, Castello di Pomino was affected only very slightly by the climatic pattern of the season that hit many of the other areas of Tuscany. The temperatures were rather stable, and the winds allowed the grapes to dry themselves quickly. The white grapes harvested at Castello di Pomino, where the harvest began at the beginning of September, are of excellent quality . The Chardonnay, Pinot Bianco, and Pinot Grigio from the Pomino Estate arrived in the cellars with a very good level of ripeness, and will produce very fruity and fragrant wines, with great structure.

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: Mainly carried out
Ageing containers: The same French oak barrique where fermentation has taken place
Ageing time: 12 months

Tasting notes

The colour is a forthright, luminous rich gold. A voluptuous suite of fragrances opens first with tropical fruit of mango and banana then unveils a spicy complex like vanilla. The wine expands notably in the mouth, showing creamy and full, very succulent, and with notable crispness. The finish carries an intriguing citrus note.

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