FRESCOBALDI
TOSCANA

Benefizio 2003

Formati

0,75 l e 1,5 l

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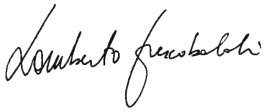
Pomino Bianco Riserva DOC

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

At Castello di Pomino, located in an area with a cooler climate than the rest of Tuscany, at the slopes of the Apennine mountain range, the grapes were not affected by the warm temperatures of the summer. The grapes at this estate were harvested 6-8 days earlier than average. Here again, the quantity was just slightly less than average. The Chardonnay grapes from the Benefizio vineyard and those cultivated at higher altitudes, 600-700 meters, were excellent in quality. At the winery, the grapes showed intense and complex fragrances characterized by an excellent 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
Alcohol content: 14%
Maceration Time: Partial, 12 hours at 5C°
Malolactic Fermentation: Mainly done
Ageing containers: New french barriques
Ageing time: 12 months

Tasting notes

The color is a lustrous, pale gold in appearance, with shimmering highlights. A complex suite of aromatics marks the nose, showing vanilla judiciously matched with well-ripened fruit, such as peach and banana. The entry is heady and mouthfilling, with a lovely vein of acidity balancing the alcohol and enlivening the palate's considerable weight.

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