FRESCOBALDI
TOSCANA

Benefizio 2004



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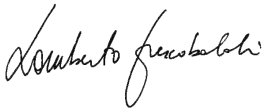
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Pomino Bianco Riserva DOC

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

This year the harvest has been a very good one, up to five stars as for quality is concerned. It started about two weeks later than in 2003 (last year we had a very early harvest) was ended October the 23rd. The sunny days of the second half of September have been further favoring flavor and color concentration in grapes. Furthermore the deep thermal variations between day and night have given the wine complex and different aromas. Tannins contained in the grape stones have taken advantage of sun and mild temperature of this period and have allowed a slow and organic evolution of the grapes, which resulted in high elegance of the wine.

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: 13,50%
Maceration Time: Partial, 12 hours at 5C°
Malolactic Fermentation: Mainly done
Ageing containers: New french barriques
Ageing time: 12 months

Tasting notes

A lustrous, confident, 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, backed by a laurel-like herbal pungency that hints of Mediterranean scrubland. The entry is heady and mouthfilling, with a lovely vein of acidity balancing the alcohol and enlivening the palate's considerable weight. It unfurls a long-lingering finish nicely edged with appealing toasty nuances.

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