FRESCOBALDI
TOSCANA

Benefizio 2007



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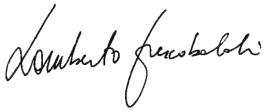
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Pomino Bianco Riserva DOC

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 first grapes to be picked, in the third week of August, demonstrated that the 2007 harvest was to be outstanding, the natural culmination of a good growing season. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April, the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years. In July the temperatures were high, even if from mid-July the temperatures dropped, and August saw some good rains. Low night-time temperatures relieved any heat problems that would have ripened the grapes too quickly and lessened the complexity of the wines.

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: 10 months in barriques and 4 months in bottles

Tasting notes

Deep straw yellow precedes an intriguing, multi-layered bouquet that ranges from impressions of citrus to pineapple and other tropical fruit and finally to notes of mimosa blossom. In the mouth, a crisp acidity complements its velvety texture, while rich, intense flavours and supple tannins contribute to an overall fine balance. It finishes extremely long.

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

Awards

Wine Spectator: 90 points