

Benefizio 2008



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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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties. This mild, sunny weather continued through the harvest period; the absence of rain (it rained only one day during harvest) meant that the cellars were able to carry out operations with ease.

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 5°C

Malolactic Fermentation: Mainly done

Ageing containers: New french barriques

Ageing time: 10 months in barriques and 4 months in bottles

Tasting notes

The eye is immediately drawn to the wine's deep, gold-flecked straw-yellow, easily matched by a rich, multi-layered nose of striking length, which offers mimosa blossom, white peach, and ripe banana. The structure is as firm as one would want, while the silky texture and roundedness of the palate are utterly seductive, qualities superbly enhanced by a crisp acidity, generous alcohol, and savoury fruit. Ripe fruit, in particular ripe pineapple, marks the finish too, which concludes the wine on a note of great balance and elegance.

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