FRESCOBALDI
TOSCANA

Benefizio 2009



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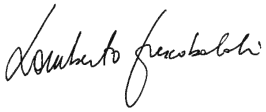
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Pomino Bianco Riserva DOC

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 balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics. The Tenuta of Castello di Pomino, whose vineyards lie at elevations between 450 and 700 metres, is always cooler that the Frescobaldi wine estates, and this year was no exception. Its Chardonnay, which goes to produce the Pomino Benefizi cru, grows at 650 metres' elevation; this year's weather conditions in its terroir brought ripeness at the end of September, and these wines is elegant and refined, displaying bright acidity and fruity, floral aromas.

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

A shimmering, gold-tipped straw-yellow, Benefizio boasts a bouquet that is long-lingering and multi-faceted, with white peach, pineapple, and bananas foregrounding subtle floral notes of mimosa blossom. The full-bodied palate is warm, well-rounded, and smooth, yet it impresses at the same time with an appealing, vivacious acidity enlivening succulent fruit. Hints of ripe pineapple appear again on the finish. Overall, this is a finely-balanced wine with good length and considerable elegance.

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