FRESCOBALDI
TOSCANA

Benefizio 2010



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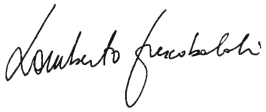
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Pomino Bianco Riserva DOC

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 2010 harvest concluded on October 20. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels. The Chardonnay planted in the Benefizio vineyard, which yields the wine of the same name, was picked at the end of September, to make sure that the grapes were perfectly ripe and that they would yield a wine with an impressive structure and good alcohol.

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%
Maceration Time: Partial, 12 hours at 5°C
Malolactic Fermentation: Mainly done
Ageing containers: New (50%) and one passage french barriques (50%)
Ageing time: 10 months in barriques and 4 months in bottles

Tasting notes

Benefizio Riserva 2010 is a straw-coloured yellow full of golden highlights with clear and luminous brilliance. The nose offers floral notes of mimosa and orange blossoms, accompanied by fruity perfumes of apple and pineapple. In the background are hints of citrus, honey, flint and candied fruit. Pleasingly luscious and fresh in the mouth.

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

Awards

JamesSuckling.Com: 90 Points
Wine Spectator: 90 Points
I vini di Veronelli: 92 Points