FRESCOBALDI
TOSCANA

Benefizio 2011



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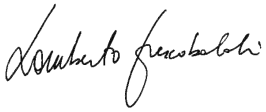
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Pomino Bianco Riserva DOC

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

During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. Fantastic conditions for the formation of aromas, and for maintaining the optimal freshness of flavours with grapes like Chardonnay. The final result is that we have obtained white grapes in perfect health, mature, rich in the precursors of aroma and with a good acidity. The harvest began the 16th of August and was completed the 5th of October.

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
Wine Variety: Chardonnay
Alcohol content: 13,50%
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 2011 has a distinctive colour; golden and brilliant. Floral notes of mimosa are accompanied by tropical fruits like banana, pineapple and kiwi. Swirling the glass releases vanilla, followed by intense sensations of citrus and candied fruit. The palate is creamy and captivating, extremely fresh and long on the finish. Tasted December 2012.

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

Awards

JamesSuckling.Com: 91 Points
I vini di Veronelli: 91 Points
Wine Spectator: 90 Points