FRESCOBALDI
TOSCANA

Benefizio 2012



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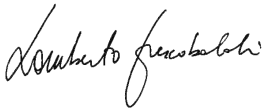
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Pomino Bianco Riserva DOC

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 growing season was characterized by elevated temperatures during the summer months and low precipitation.The particularly dry season favoured an even and consistent development of the grapes. The harvest of the grapes at Pomino was extraordinarily exciting and varied. Absolute protagonist this year is the Chardonnay, which without precedent was gathered during an extremely prolonged stormy period of weather that gave us a thousand and one inflections.

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: More than 20 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

Pomino Benefizio Riserva 2012, appearing a luminous, gold-flecked straw-yellow, releases a rich bouquet of well-ripened fruit even before the glass is swirled, followed moments later by impressions of spice. In the mouth it is immediately velvet-textured and seductive, with full body and a very lengthy progression. Displaying a crisp acidity and delicious minerality, this aristocratic Chardonnay, with some ageing, will offer even richer fragrances and complexity.

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

Awards

JamesSuckling.Com: 92 Points
Wine Enthusiast: 89 Points