FRESCOBALDI
TOSCANA

Benefizio 2013



Formati

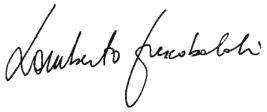
0,375l – 0,750l – 1,5 Magnum

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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 2013 growing season at the Tenuta di Pomino was marked by numerous periods of rain and snow in the winter, which, however, never reached the level of unusual. In fact, such conditions were quite positive, since an abundant amount of rain went into groundwater reserves; the same rains provided excellent growth for the in-row vegetation that is sown to increase soil fertility; and the rains were always eveny-spaced and never intense, so they preserved the soil surface from erosion. Similarly, temperatures in the winter were relatively mild, and heat spells in the summer were within the expected range; except for the first week in August, only in rare cases did the thermometer rise above30°C. The harvest period, too, starting in the first week in September, experienced hot, very sunny days, but without any humidity. Significant day-night temperature differentials in the weeks leading up to harvest were the main factor for the accumulation of good amounts of aromatic precursors in the Chardonnay berries.

Technical notes

Origin: Castello di Pomino, Pomino
Altimetry: From 680 m to 730 m (2230/2400 feet)
Surface: 9 Ha in the Benefizio vineyard (22 Acres)
Exposure: Southwest
Soil typology: Sand-rich, rocky soils, well-drained, and rich in minerals; acidic to slightly acidic.
Plant density: Partly 2,800 and partly 5,000 vines per hectare
Breeding: Guyot
Vineyard age: More than 20 years
Wine Variety: Chardonnay
Alcohol content: 13,50%
Maceration Time: Partial, 12 hours at 5°C
Malolactic Fermentation: Mainly done
Ageing containers: 50% new French oak barrels and 50% once-used
Ageing time: 10 months in oak and 4 months in the bottle

Tasting notes

The lovely golden highlights in the wine recall the first days of the harvest, when the Chardonnay for Benefizio was left on the vines to ripen to a sugar level of 230 g/l, with the result that the sound, healthy berries appeared a gorgeous golden yellow. The legs that slowly descend the wall of the wine-glass presage a warm wine with a good alcohol level. It is the alcohol, in fact, that accompanies floral and tropical fruit scents, melding them into an aromatic complex with notes of spice and delicate hints of oak. The overall impression on the palate is one of a luscious roundedness, then a finish infused with fragrances derived from the fermentation. The pronounced acidity, fruit of a season never excessively hot, will give Pomino Benefizio Riserva 2013, over time, surprising longevity and cellarability. (Tasted March 2015)

Wine pairing: Vegetable crème, sea bream, salmon wrapped and baked, caviar