FRESCOBALDI
TOSCANA

Benefizio 2014



Formati

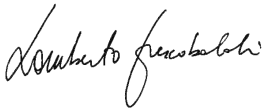
0,375l – 0,750l – 1,5 Magnum

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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

Winter 2014 was characterised by abundant rains and above average temperatures; the mild spring led to the plants sprouting in the first ten days of April. Summer arrived rapidly, bringing temperatures of over 30°C as early as the first days of June, when the vines, at the height of the flowering phase, gave off a sweet floral perfume. The July rains increased agronomic efforts to maintain the health of the clusters; benevolent sunshine at the end of summer gave the vines sufficient energy to complete the ripening of the grapes. The harvesting of the Chardonnay for Benefizio Riserva took place in the last ten days of September, with prolonged permanence on the vine in order to reach a complexity of aromas and sugar content worthy of a great vintage.

Technical notes

Origin: Castello di Pomino, Pomino
Altimetry: From 680 m to 730 m (2230/2400 feet)
Surface: 9 Ha
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 luminous gold reflections in the glass are reminiscent of the days of harvesting: the Chardonnay for Benefizio, left to mature on the plant until it reached a sugar content of 230 g/l, when harvested presented healthy grapes of a beautiful golden yellow colour. The tears which slowly descend in the glass herald a warm wine with a good alcoholic content, which is precisely what gives the nose the aromas of flowers and tropical fruit, blending with the spicy scents and delicate wood notes. The sustained acidity – the result of a not excessively hot year – will in time confer on Pomino Benefizio Riserva 2013 [Pomino Benefizio 2013 Reserve] a surprising longevity and long storage life. Tasted March 2015.

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

Awards

Decanter: Silver Award
The Drinks Business: Silver Medal