FRESCOBALDI
TOSCANA

Benefizio 2015



Formati

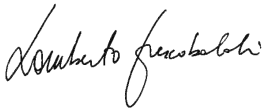
0,375l – 0,750l – 1,5 Magnum

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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

2015 has been a truly favourable year for the Castelo di Pomino vineyards and the surrounding countryside. The grapevines awoke from their winter slumber during the middle of April, and the two months separating the budding and flowering phases were defined by low humidity and high air pressure. Due to high temperatures in early June with peaks as high as 29-30°C, the flowering took place surprisingly quickly. The rare summer showers allowed for a healthy and balanced development of the plants, and the high average temperatures resulted in an excellent ripening of the grapes.

Technical notes

Origin: Castello 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

Benefizio 2015 is a brilliant yellow wine with beautiful golden hues. The wine's nose holds Chardonnay's typical citrus aroma with prevalent pink grapefruit and lemon rind jam notes followed by fragrant vanilla and cinnamon. In the mouth, Benefizio presents a pleasant combination of white flowers and elegant toasted flavours that lead the way to a finish reminiscent of creamy mousse and white chocolate.

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

Awards

Wine Enthusiast: 90 Points
The Wine Advocate: 92 Points
JamesSuckling.Com: 93 Points