FRESCOBALDI
TOSCANA

Benefizio 2016



Formati

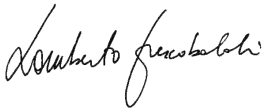
0,375l – 0,750l – 1,5 Magnum

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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

2016 saw a very mild and extremely rainy winter at Castello Pomino. The early budding in the first week of April is surely related to the warmer than average spring temperatures. Summer wasn't as hot and humid as 2015, and the veraison took place about ten days later than the previous year. The harvest, which began on September 30, resulted in sweet and healthy, bronze-golden Chardonnay grapes. The primary aromas kept perfectly thanks do the crisp climate, and when tasted the grapes were extremely lively to the palate, a sign of a sustained acidity and the predominant emerging element from a summer where temperatures never rose past 29°C. The 2016 harvest will be remembered for its perfect September that allowed the grapes to mature at a slow, natural pace and produce great white wines.

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 2016 is a soft golden wine that at first glance already demonstrates all the richness of this barrique-aged Chardonnay. The elegant woody notes that range from hazelnut to spicier aromas are perfectly balanced by the floral scents of acacia and lilac. This is a wine that is well-balanced by its sapidity and freshness and presents a significant bouquet of aromas to the palate that is further enhanced by the generous alcohol content and dried fruits finish.

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

Awards

James Suckling: 93 Points "Top 100 Toscana White"
The Drinks Business: Silver Medal
Wine Enthusiast: 90 Points
The Wine Advocate: 93 Points