

Benefizio 2017



Formati
(75 cl), Magnum (1.5 L)

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Pomino Bianco Riserva DOC

Benefizio Riserva recounts the history of Chardonnay in Tuscany. This grape variety was introduced to Castello di Pomino's vineyards in 1855, and by 1878 the Estate had received the gold medal at the Paris Expo for the quality of its wines. In 1973, at a vineyard located 700 metres above sea level, Benefizio was born: the first white wine in Italy to be fermented in barriques. With the 2005 harvest, Benefizio acquired the title "Riserva", or "Reserve".



Climatic trend

During the 2017 season, Castello di Pomino saw scant rain showers in both the winter and spring. Temperatures were average, save a particularly biting January. Sprouting began in early March and, despite lower temperatures during the month of April, the healthy shoots flowered in May. By the end of the month, half of the vineyards were completely in bloom, earlier than in previous years. The estate's cool, deep soils coupled with proper soil tillage protected the plants during a very dry summer. Veraison began at the end of July and the harvest took place rather early in the season.

Vinification and ageing

The grapes are hand-harvested in crates with extreme care and attention. Once transported to the cellar, they are gently pressed, which allows for a clear must to be extracted right from the beginning. A cold clarification process takes place after decanting. The musts are then put into barriques, of which half are new, to allow for alcoholic fermentation and part of the malolactic fermentation. The wine is then aged on the lees in wooden containers for ten months, stirred as needed. After another four months in the bottle, Benefizio Riserva is ready to be placed on the market.

Tasting notes

Benefizio 2017 features a bright straw yellow colour with golden reflections. Its unique, delicate, persistent bouquet offers scents of candied orange peel, dried fruit, white flowers and subtle peppery notes. With time, pleasant toasted flavours appear, while the finish is long and persistent. The freshness and alcoholic notes pair well in this harmonious, balanced wine.

Awards

JamesSuckling.Com: 91 Points