FRESCOBALDI
TOSCANA

Benefizio 2018



Formati

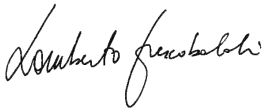
(75 cl), Magnum (1.5 L)

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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

The spring in Castello Pomino was rainy. In March, April and May alone, around 420 mm of rainfall was recorded, more than double in comparison with the same period of the previous year. Sprouting of new shoots on the vines finished in the second week of April, in line with the Pomino average, while flowering came slightly earlier than expected. The veraison of the vines began in the second half of July, gradually coming to an end in the first ten days of August. The alternation of sun and light summer rainfall enabled the Chardonnay grapes to reach excellent ripeness. The temperature changes during harvest undoubtedly helped in creating aromatic complexity, both fruity and floral, whilst at the same time maintaining the freshness typical of Benefizio Chardonnay for its finesse and elegance.

Vinification and ageing

The Chardonnay grapes are hand-harvested in crates with extreme care and attention. Once transported to the cellar, the pressing they undergo is extremely soft and gentle, allowing the clear must to be properly extracted right from the beginning, which then undergoes a cold clarification process after decanting. The musts obtained are then put into barriques, 50% of which are new and 50% of which are being used for the first time. It is here the alcoholic fermentation and part of the malolactic fermentation takes place. Afterwards, the wine is aged in wooden containers on the lees and stirred as necessary. After further bottle aging, Benefizio Riserva has reached its maximum taste-olfactory expression in both elegance and harmony.

Tasting notes

Elegance, finesse and body are the defining elements of the Benefizio 2018. The colour is a typical pale yellow with golden reflections. Its bouquet is both delicate and persistent. The refined aromatic variety is highly impressive with its development over time. Notes of orange blossom, magnolia and gorse soon give way to citrus aromas of candied and dried fruit. Gentle spice alongside the tertiary notes produced during refinement conclude this astounding olfactory journey. Its structure is confirmed by an alcoholic note, perfectly balanced and harmonised by freshness. The finish is long and persistent.

Awards

James Suckling: 94 Points
Wine Advocate: 93+ Points
Luca Maroni: 93 Points