

Benefizio 2019



Formati
(75 cl), Magnum (1.5 L)

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Pomino Bianco Riserva DOC

Whenever I'm on the road to Pomino, I love exploring this unique corner of Tuscany: hills and cypress trees suddenly give way to steep slopes, cooler summer temperatures and snowy winters, as well as magnificent centuries-old fir and sequoia woods that surround the Chardonnay vineyards planted way back in 1855. In 1973, the Benefizio Cru was created at an altitude of 700 metres, the first white wine in Italy to be fermented and aged in barriques.



Climatic trend

After a winter period that did not see too much rain, sprouting of the vines at the Pomino estate began rather early, with the buds emerging with the early-April warmth. Just 15 days into the month, all of the vines had shoots with a number of offshoots. In contrast to average figures for this time of year, the following weeks saw temperatures that were well below average: 2019 saw the coldest and rainiest May of the last 10 years. As a result, flowering was not particularly early and ended in mid-June. Weather conditions in June were the complete opposite of the previous one: little rainfall and high temperatures. The weeks of June were just the beginning of what was to be a long, hot season. Lying at altitudes of up to 700 m above sea level, the vines benefited from alternating sunny days and cool nights, which kept the grapes healthy and balanced until harvesting.

Vinification and ageing

The Benefizio vineyard stands at an altitude of 700 m a.s.l., is south-facing and has a mostly sandy soil. 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, and it 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 that the alcoholic fermentation and part of the malolactic fermentation takes place. Following this, the wine is aged in wooden containers on the lees and stirred as necessary. After further bottle ageing, Benefizio Riserva achieves its maximum taste-olfactory expression in both elegance and harmony.

Tasting notes

With the 2019 harvest, Benefizio, once again, shows its extreme elegance. Its shiny straw-yellow colour with hints of gold is an introduction to a magnificent structure. Its bouquet spans from fruity, to floral, to spicy, ending with delicate tertiary notes. The initial hints of citrus fruits that bring to mind candied orange peel and pink grapefruit, blend in with a tropical one of pineapple. The floral notes that subsequently emerge bring to mind acacia, mimosa and magnolia. Time brings with it a progression of vanilla, cinnamon, roasted hazelnut and a tingling bite of ginger. On the palate it confirms its unbeatable elegance showing its structured, creamy and sapid side and its solid, long finale.

