


FRESCOBALDI
TOSCANA

Benefizio Riserva 2020



Formati
(75 cl), Magnum (1.5 L)

Benefizio Riserva 2020

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 born at an altitude of 700 metres, the first white wine in Italy to be fermented and aged in barriques.



Climatic trend

In spring 2020, the vines sprouted evenly and early, no doubt due to the mild winter period during which temperatures were never bitterly cold. The shoots grew evenly and the leaves were bright green from the offset: a clear sign that the plants were healthy. In the two months prior to harvesting, while the grapes were ripening, the remaining period saw regular rainfall and abundant sunshine. When harvested, the berries were delightfully crisp, with good acidity and aromas. The first bunches to arrive in the cellar were in perfect condition and the grapes harvested in the following days were no different: the warm, dry days in September yielded fruit of the highest quality until the end of the harvest.

Vinification and ageing

The Benefizio vineyard stands at an altitude of 700 m a.s.l., is south-facing and has mostly sandy soil. The Chardonnay grapes were hand-harvested in crates with great care and attention. Once transported to the cellar, the pressing they underwent was very soft and gentle, allowing the clear must to be properly extracted right from the beginning, which then underwent a cold clarification process after decanting. The musts obtained were then put into barriques, 50% of which were new and 50% of which were used for the first time. Here, alcoholic fermentation and part of the malolactic fermentation took place. Following this, the wine was aged in wooden containers on the lees and stirred when necessary. After further bottle ageing, the Benefizio Riserva wine reached, in terms of elegance and harmony, its peak flavour and aroma.

Tasting notes

Benefizio 2020 has a bright straw-yellow colour with golden tinges. The bouquet is intense and rich in aromas, with hints of citrus fruits like grapefruit and bergamotto lemon, as well as notes of tropical fruit, orange blossom and chamomile. The body is enhanced by tertiary notes that developed thanks to the period spent ageing in wooden containers, such as sweet spices and toasted notes, which emerge after the initial aromas. The taste is equally elegant, with a delightful freshness and softness that come together to great effect. Both give it surprising longevity and preservability. Benefizio 2020 is an intense, character-rich wine with a long and persistent finish.