FRESCOBALDI
TOSCANA

Benefizio 2021



Formati

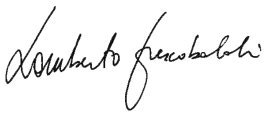
(0.75 L), Magnum (1.5 L)

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Pomino Bianco Riserva DOC

"On my way back to Pomino, I am always delighted to see this unique corner of Tuscany unfold before me: hills and cypresses suddenly give way to steep slopes, with cooler temperatures in summer and snow in winter, and magnificent woods of ancient firs and sequoias surround the Chardonnay vineyards, planted here as early as 1855. At 700 metres above sea level, the Cru Benefizio first came into being in 1973: the first white wine in Italy to be fermented and aged in barriques."



Climatic trend

2021 will be remembered as a dynamic year. After a rainy and mild winter, which had led to a slightly earlier budding, temperatures dropped sharply at the beginning of April, slightly slowing down the growth of the buds. From May, the temperature started to rise again, leading to a summer that was notable for both the long period of intense heat and the temperature variation between day and night. Thanks to the mild temperatures and low humidity, the grapes were harvested in perfect health.

Vinification and ageing

The Benefizio vineyard is located at an altitude of 700 m above sea level, with a southern exposure and predominantly sandy soil. The Chardonnay grapes were harvested by hand into crates with extreme care and attention. Once they arrived in the cellar, they were subjected to an extremely soft and gentle pressing process, ensuring good extraction of clear must from the outset, which was further clarified after cold decantation. The must thus obtained was placed in barriques, 50% new and 50% first fill, where it underwent alcoholic fermentation and partial malolactic fermentation. Subsequently, the wine was aged in wood, on the lees, with bâtonnage when necessary. After a further period of ageing in the bottle, the Benefizio Riserva reached its full taste and olfactory potential in terms of elegance and harmony.

Tasting notes

Elegance, expressiveness and body. The 2021 Benefizio is a wonderful straw-yellow colour with golden highlights. The bouquet is complex, combining hints of white fruit like pear with notes of exotic fruit such as mango, banana and pineapple, and even citrus notes of candied peel. The citrus edge is underscored by hints of orange blossom. On the palate, it is sapid and mineral, with an elegant and harmonious finish; its aromatic intensity on the palate is enhanced by the alcohol content and the aftertaste of dried fruit. A long and persistent finish.