FRESCOBALDI
TOSCANA

Benefizio 2022



Formati

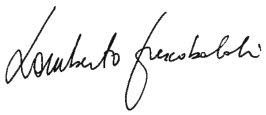
(0,75 L), Magnum (1,5 L)

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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

The weather pattern of this vintage was characterized - at the end of May - by a rather early flowering in the vineyards: in fact, temperatures typical of the summer months were recorded during this period. Not surprisingly, summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, the plants saw an acceleration of the shoot growth and fruit set phase of the inflorescences, thus providing excellent homogeneity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing their initial momentum to protect themselves from the summer heat. The providential rainfall of the Assumption in mid-August finally yielded musts that were clear in appearance and fragrant in taste.

Vinification and ageing

The Benefizio vineyard is located at an elevation of 700 m above sea level, with a southern exposure and predominantly sandy soil. The Chardonnay grapes were harvested in boxes by hand with extreme care and attention. Once they arrived at the winery, the pressing to which they were subjected was extremely soft and gentle, already allowing a good extraction of clear must, further clarified after cold decantation. The musts thus obtained were placed in barriques, 50% new and 50% second-passage, where they underwent alcoholic and only partially malolactic fermentation. Subsequently, the wine matured in wood, on the lees, with bâtonnage carried out as needed. After further bottle aging, Benefizio Riserva reached its maximum taste-olfactory expression in terms of elegance and harmony.

Tasting notes

Benefizio 2022 is distinguished by a bright, intense straw yellow color with golden highlights. The complex bouquet ranges from hints of ripe and exotic fruit to floral hints of broom, orange blossom and mimosa. Giving the wine time, spicy notes of white pepper and sweet spices become apparent. On the palate the structure is confirmed by the alcohol note, it is enveloping, creamy and characterized by a nice minerality. Persistent and long finish.