FRESCOBALDI
TOSCANA

Benefizio 2023



Formati

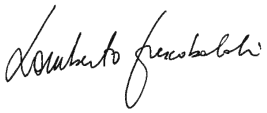
(0.75 l), Magnum (1.5 l)

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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. The Benefizio 2023 harvest celebrates fifty years of winemaking excellence, reinforcing the deep bond between history and terroir."



Climatic trend

The 2023 vintage had a mild start, with a few rare cold days and sporadic snowfall. The awakening of spring brought an even budding of the vineyards. The season continued with temperatures below the seasonal average; in May temperatures were cool with frequent and above-average rainfall. The summer period - especially August and September - was hot, with a more or less total absence of rain. The described situation led to a slightly delayed harvest, with grapes developing a complex and elegant aroma. The wines of the 2023 vintage are clear, refined and with those typical notes of freshness typical of the Pomino area.

Vinification and ageing

The 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% second 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

The Benefizio Riserva 2023 is a splendid straw-yellow colour with golden highlights. The intense and complex bouquet hints at predominantly fruity notes that evoke ripe white peach and pear, accompanied by an intense spiciness with hints of sweet spices. A lingering aftertaste and highly structured. The ethereal sensation accompanies the entire tasting experience. It leaves a pleasantly satisfying and clean aftertaste.