FRESCOBALDI
TOSCANA

Benefizio 2024



Formati

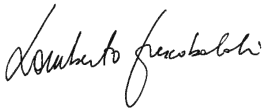
(0.75 L), Magnum (1.5 L)

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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. Cru Benefizio was born in 1973 at 700 metres above sea level."



Climatic trend

Following a winter with average rainfall but rather mild temperatures (there was no snow recorded in 2024), the plants in the Pomino vineyards enjoyed an easy reawakening. The buds opened very uniformly throughout the Estate, and the shoots appeared extremely fertile. The flowering at the beginning of June and the veraison at the end of July took place over dry days with significant sunlight: in fact, summer 2024 was one of the hottest ever recorded in all of Tuscany. The excellent water reserves in the fresh Pomino soil allowed the plants to continue to grow until harvest: a crucial factor for the growth of the bunches.

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% 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

Benefizio 2024 is a straw-yellow colour with beautiful golden highlights. The bouquet is complex: the fresh and mineral opening, with notes reminiscent of orange blossoms and citrus sensations, is followed by notes of white flowers and a finish with delicate hints of exotic and ripe fruits. The nose reveals more evolved and perfectly integrated spiced notes and tertiary aromas, derived from the maturation in wood. Each sip is fresh and savoury, with a long finish. The aftertaste is rich in wonderful hints of honey. Intense, deep, fine and elegant: in the 2024 vintage, Benefizio has once again revealed its true essence.