



POMINO BENEFIZIO RISERVA 2015

Denomination Pomino Bianco Riserva DOC

Description Benefizio Riserva is the embodiment of the history of Chardonnay in Tuscany, since this grape was introduced on this Tenuta in 1855. In 1878, Pomino was awarded the Gold Medal at the Paris Exposition for the high quality of its wines, in 1973, a vineyard at 700 metres' elevation produced Benefizio, the first white wine in Italy to be barrel-fermented, and in 2005 that wine became Benefizio Riserva.

Vintage Report 2015 has been a truly favourable year for the Castello di Pomino vineyards and the surrounding countryside. The grapevines awoke from their winter slumber during the middle of April, and the two months separating the budding and flowering phases were defined by low humidity and high air pressure. Due to high temperatures in early June with peaks as high as 29-30°C, the flowering took place surprisingly quickly. The rare summer showers allowed for a healthy and balanced development of the plants, and the high average temperatures resulted in an excellent ripening of the grapes.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Castello Pomino, Pomino

ALTITUDE From 680 m to 730 m (2230/2400 feet)

VINEYARD SIZE 9 Ha

EXPOSURE Southwest

SOIL TYPE Sand-rich, rocky soils, well-drained, and rich in minerals; acidic to slightly acidic.

PLANTING DENSITY Partly 2,800 and partly 5,000 vines per hectare

TRAINING SYSTEM Guyot

Vineyard average age More than 20 years

TECHNICAL INFORMATION

Variety Chardonnay

Alcohol by volume 13,50%

Length of maceration on the skins Partial, 12 hours at 5°C

Malolactic fermentation Mainly done

Maturation method 50% new French oak barrels and 50% once-used

Length of maturation 10 months in oak and 4 months in the bottle

Bottle formats 0,375l – 0,750l – 1,5 Magnum

Tasting Notes Benefizio 2015 is a brilliant yellow wine with beautiful golden hues. The wine's nose holds Chardonnay's typical citrus aroma with prevalent pink grapefruit and lemon rind jam notes followed by fragrant vanilla and cinnamon. In the mouth, Benefizio presents a pleasant combination of white flowers and elegant toasted flavours that lead the way to a finish reminiscent of creamy mousse and white chocolate.

Serving suggestions Vegetable crème, sea bream, salmon wrapped and baked, caviar