



... BENEFIZIO

VINTAGE	2004
APPELLATION	Pomino Bianco DOC
VARIETAL BLEND	Mainly Chardonnay

... TASTING NOTES

COLOR	A lustrous, confident, pale gold in appearance, with shimmering highlights.
AROMAS	A complex suite of aromatics marks the nose, showing vanilla judiciously matched with well-ripened fruit, such as peach and banana, backed by a laurel-like herbal pungency that hints of Mediterranean scrubland.
TASTE	The entry is heady and mouth-filling, with a lovely vein of acidity balancing the alcohol and enlivening the palate's considerable weight. It unfurls a long-lingering finish nicely edged with appealing toasty nuances.

... TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE & VINEYARDS' LOCATION	Castello di Pomino, Pomino, Rufina
VINEYARDS' SIZE	22 acre in the Benefizio vineyard
ALTITUDE	1,969-2,395 feet above sea level
EXPOSURE	Southwest
PLANTING DENSITY	Part 1,120 and part 2,000 vines/acre
PRUNING SYSTEM	Double guyot
VINEYARDS' AVERAGE AGE	27 years

... VINTAGE REPORT

The spring frost considerably damaged the buds which had just begun to sprout, and as a result, annual production was down by a significant 30%. The climatic conditions in September and October proved excellent: the rainfall in mid-September interrupted a dry spell, and with the sunshine of October, the grapes were perfectly healthy and dry by the time they reached the winery. Though the production quantity was considerably lower, the quality of the output is expected to be outstanding. The characteristics of the Castel Giocondo terrain are once again apparent in this year's production: the Sangiovese has a degree of alcohol as high as 14° with very intense colours and a potent structure; the Merlot stands out for its intense purple-like colour and its notable structure.

... WINE MAKING AND AGING

YIELD/HA	422 gal/acre	HARVEST DATE	End of September
HARVESTING	Manual	PRESSING	Soft
FERMENTATION VATS	New French Barriques	FERMENTATION TEMPERATURE	< 25° C (<77 °F)
LENGTH OF FERMENTATION	30 days with "batonage"	MACERATION	Partial, 12 hours at 5 °C (41 °F)
MALOLACTIC FERMENTATION	Mainly done	AGING	12 months New French Barriques
LENGTH OF AGING	16 months	BOTTLE AGING	4 months