

Marchesi de' FRESCOBALDI



POMINO BENEFIZIO RISERVA 2007

DENOMINATION: Pomino Bianco DOC

GENERAL INFORMATION: Pomino Benefizio is Castello di Pomino's iconic cru, sourced from a single chardonnay vineyard at an elevation of 700 metres.



VINTAGE REPORT: The first grapes to be picked, in the third week of August, demonstrated that the 2007 Marchesi de' Frescobaldi harvest was to be outstanding, the natural culmination of a good growing season. During the 2006-07 winter, vineyards in Tuscany benefited from very mild weather, the mildest since 1950. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Thanks to summer-like conditions in April, the growth cycle received a great push, and began a good 2-3 weeks earlier than preceding years. In July the temperatures were high, even if from mid-July the temperatures dropped, and August saw some good rains. Low night-time temperatures relieved any heat problems that would have ripened the grapes too quickly and lessened the complexity of the wines.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Castello di Pomino,

Pomino, Rùfina

ALTITUDE: 680 m

VINEYARD SIZE: 9 Ha in the Benefizio vineyard

EXPOSURE: South-west

SOIL TYPE: Sandy, clay, of good depth, and marginally high acidity

PLANTING DENSITY: Part 2.800 and part 5.000 vines/Ha

TRAINING SYSTEM: Guyot



TECHNICAL INFORMATION

VARIETES: Chardonnay

YIELD/HECTARE: 40 HI/Ha

HARVEST PERIOD: End of september

VINEYARD PRACTICES: Manual

FERMENTATION VATS: New french barriques

FERMENTATION TEMPERATURE: <25C°

LENGTH OF FERMENTATION: 30 days with "batonnage"

LENGTH OF MACERATION ON THE SKINS: Partial, 12

hours at 5C°

MALOLACTIC FERMENTATION: Mainly done

MATURATION METHOD: New french barriques

LENGTH OF MATURATION: 10 months

BOTTLE'S FORMAT: 0,75 lt. e 1,5 lt.



TASTING NOTES

Deep straw yellow precedes an intriguing, multi-layered bouquet that ranges from impressions of citrus to pineapple and other tropical fruit and finally to notes of mimosa blossom. In the mouth, a crisp acidity complements its velvety texture, while rich, intense flavours and supple tannins contribute to an overall fine balance. It finishes extremely long.

SERVING SUGGESTIONS: Vegetable soups, baked sea bream, baked salmon fillet, caviar.