



POMINO BENEFIZIO RISERVA 2008

DENOMINATION: Pomino Bianco, DOC

GENERAL INFORMATION: This elegant, supremely distinctive cru displays an unbelievably rich array of aromas and sensory impressions. One hundred per cent Chardonnay sourced from the vineyard of the same name, at 700 metres' elevation, it was produced for the first time in 1973 and was Italy's first barrique-aged white wine.

VINTAGE REPORT 2007 experienced a mild spring and autumn, with only scattered rainfall and no significant heat. July saw high temperatures, although they went down somewhat in the second half of the month; August experienced abundant rainfall. Ripening was slow and gradual, in excellent weather, with warm, sunny days and cool nights.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: Castello di Pomino, Pomino, Rùfina

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

VINEYARD SIZE: 9 Ha in the Benefizio vineyard (22 Acres)

EXPOSURE: South-west

SOIL TYPE: Sandy, clay, of good depth, and marginally high acidity
Part 2.800 and part 5.000 vines/Ha

TRAINING SYSTEM: Guyot

VINEYARD AVERAGE AGE: 14 years



TECHNICAL INFORMATION

VARIETY: Chardonnay

YIELD/HECTARE: 40 hl/ha (2342 tons/Acres)

HARVEST PERIOD: End of september

VINEYARD PRACTICES: Manual

FERMENTATION VATS: New french barriques

FERMENTATION TEMPERATURE: <25C° (77° Fahrenheit)

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 FORMATS: 0,75 lt. e 1,5 lt.



TASTING NOTES

The eye is immediately drawn to the wine's deep, gold-flecked straw-yellow, easily matched by a rich, multi-layered nose of striking length, which offers mimosa blossom, white peach, and ripe banana. The structure is as firm as one would want, while the silky texture and roundedness of the palate are utterly seductive, qualities superbly enhanced by a crisp acidity, generous alcohol, and savoury fruit. Ripe fruit, in particular ripe pineapple, marks the finish too, which concludes the wine on a note of great balance and elegance.

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