

## Castello Pomino, Frescobaldi, Benefizio Bianco Riserva 2019



This barrique-aged white wine is elegant and distinctive with a rich array of aromas and flavours such as apple, pineapple, citrus and honey.

### Producer Note

Castello Pomino is the hidden gem of Toscana. Pomino DOC is the highest appellation in Tuscany and only one other producer makes wine from this tiny appellation. The wine-making story began in Pomino in the 16th century, but it was in the mid 1800s that Leonia degli Albizzi, wife of Angiolo Frescobaldi brought about significant innovation. Born in Burgundy, she boldly cultivated Chardonnay and Pinot Nero at this high altitude and built the first gravity-fed winery. The vines thrived and the elegant Pomino wines were produced to wide acclaim, first receiving the gold medal at the Paris Expo of 1878. These stylish wines still have a wonderful luminosity, minerality and finesse to this day. Gambero Rosso awarded Frescobaldi with the prestigious 'Tre Bicchieri Winery of the Year Award 2020', in recognition of its uncompromising commitment to quality and innovation.

### Vintage

Limited rains during the winter resulted in early development of the vines at the Pomino estate with the buds emerging with the early April warmth. However, the following weeks saw temperatures that were well below average, with 2019 having the coldest and rainiest May of the last 10 years. As a result, flowering was not particularly early and ended in mid-June. Weather conditions in June saw little rainfall and high temperatures, which continued into a long, hot growing season. Positioned at altitudes of up to 700 metres above sea level, the vines benefited from alternating sunny days and cool nights, which kept the grapes healthy and balanced until the harvest.

### Vineyard

The castle of Pomino is found in the Apennine mountains to the east of Florence. Its vineyards are the highest in Tuscany, up to 737 metres, and enjoy a fresh and well-ventilated microclimate. The Frescobaldi family planted Chardonnay and Pinot Nero here in 1855. The vines are grown in a sandy soil with strong presence of stones, which is rich in mineral elements and very well drained. After a century and a half, these varieties have found their ideal habitat and produce wines of extraordinary elegance, finesse and minerality.

### Winemaking

Fermentation took place in 50% new and 50% in one year French barriques and lasted for 30 days with 'bâtonnage' adding texture and complexity to the final wine. Part of the must was macerated for 12 hours at 5°C. Malolactic conversion was carried out for the majority, softening the mouthfeel. The wine was matured in new and one year French barriques for 10 months with a further four months in bottle, prior to release.

### Tasting Note

This barrique-aged white wine is elegant and distinctive, with a rich array of aromas - floral scents, candied orange peel, dried fruit, white pepper and delicate toasted notes. On the palate it is pleasingly luscious and beautifully balanced with a long finish.

### Grape

Chardonnay 100%



Winemaker:	Francesca Pratesi
Region:	Tuscany
Subregion:	Pomino
Country:	Italy
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	1.5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5259519A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Agglomerated Cork