FRESCOBALDI
TOSCANA

Leonia Éternelle 2015



Formati

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Pomino Spumante Bianco DOC - Metodo Classico - Brut Millesimato

A selection brimming with elegance and personality, it reveals a rich variety of fragrances and aromatic notes. The wine is made exclusively from Chardonnay grapes from the eponymous vineyard 700 metres above sea level, where the sky appears even brighter and the borderline with the coniferous forest on the lower slopes of the Apennines is clearly visible.

Climatic trend

The first few months of the year saw fairly heavy rainfall, providing the vineyards with an excellent initial supply of water. During the second half of April, the temperature dropped sharply before rising again in the month of May. The fruit set was perfect, benefiting from dry and slightly windy weather. The exceptional May/June conditions guaranteed perfectly healthy plants, which led to perfect fruit development and excellent berry growth. The total absence of rain during the harvest period resulted in wonderful grapes in terms of both flavour and health.

Vinification and ageing

The Chardonnay grapes were harvested by hand into 15 kg perforated boxes. Once they reached the winery, the bunches were slowly and gently pressed. The resulting 35 hl cuvée was fermented partly in stainless steel containers and partly in French oak barriques. In the May following the harvest, the tirage took place, with refermentation in the bottle, followed by a 10-year period of ageing on the lees. After ageing on the lees, the bottles were riddled to allow the fine lees sediment to settle in the neck. Following dégorgement, Éternelle spent a long period ageing in the bottle.

Tasting notes

Leonia Éternelle 2015 is a beautiful bright golden colour; the perlage is fine and persistent, much like previous vintages. The bouquet is intense and complex. The citrus notes are delightful, reminiscent of grapefruit and orange blossom, and the hints of white stone fruit and almond are equally intriguing. They are followed by the classic pâtisserie notes born from prolonged ageing on the lees. On the palate, it is fresh and savoury, enveloping and ample, harmonious and complex, with a soft and creamy mousse. It takes time to express its true complexity.