

  
**FRESCOBALDI**  
TOSCANA

## Leonia Pomino Brut 2011



Formati  
0.75l and 1,5 l

# Leonia Pomino Brut 2011

Pomino Spumante Bianco DOC - Metodo Classico - Brut Millesimato

"Bold: a wine that expresses the desire to carve one's own path; brave and determined with an expressive and elegant character, like my great-great-grandmother Leonia, who inspired me to make innovative choices. It was she who planted French vines at Pomino, where the wine was made using the first gravity-fed cellars in Italy and was awarded the gold medal at the Paris World's Fair in 1878." – Lamberto Frescobaldi



## Climatic trend

Budding on the vines occurred slightly earlier than in 2010, thanks to a mild winter. All other stages of development (flowering, bunch closure, veraison) occurred moderately and without major weather problems until mid-August. In fact, during this period, between late May and mid-August, average temperatures were normal and rains were evenly distributed, though abundant. Our vineyards enjoyed a good water supply due to recent rainy autumns and winters. From mid-August, increased heat levels brought on further growth, and our grapes, as a result, accumulated perfect quantities of aromas, sugars and polyphenols. At Pomino, the perfect weather conditions combined to produce the highest levels of flavor, freshness and sugars.

## Technical notes

**Origin:** Castello di Pomino, Pomino, Rufina

**Wine Variety:** Chardonnay and Pinot Nero

**Alcohol content:** 12,5%

## Tasting notes

Copious bubbles with a persistent crown and extremely fine perlage. Notes of yellow pulp fruit on the nose are enhanced by a strong minerality followed by hints of dried fruit and linden honey. Full, enveloping flavour ; the fragrance of baking bread emerges with its characteristic creaminess, harmoniously balanced between softness and acidity.