FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2011



Formati

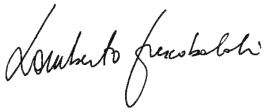
0.75l and 1,5 l

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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, verasion) 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.