FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2012



Formati

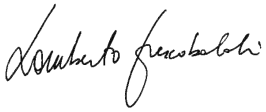
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Leonia Pomino Brut 2012

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

The weather trend was characterised by high temperatures during the summer season and moderate rainfall. The particularly dry weather encouraged harmonious development of the grapes. The Leonia grapes remained in perfect health up to the time of harvesting, which began in the third week of August. The leading protagonist was the Chardonnay which this year more than ever before produced over a thousand variations: characterised by elegant notes of delicate flowers, it married well with the Pinot Nero, a variety with unmistakable aromas of red fruits and with a decisive personality.

Technical notes

Origin: Castello Pomino, Pomino, Rufina
Wine Variety: Chardonnay and little part of Pinot Nero
Alcohol content: 12,5%

Tasting notes

An assembly of Chardonnay and Pinot Nero grapes, Leonia Brut 2012 embodies perfectly the elegant style of the Castello Pomino wines. The bright yellow colour is enriched with myriad golden hues, perlage is fine and abundant. The nose exudes floral notes blending with hints of brioche, which then make way for a succession of more developed aromas reminiscent of honey and dried apricot. On the palate this Brut proves to be persistent and with a well-balanced acidity: the creamy, boldly intense structure makes Leonia a wine to be enjoyed on its own but one that is also very versatile in pairings.

Wine pairing: A noble and elegant wine. Pairs well with delicate appetizers and first courses of fish, white meat and medium-aged cheeses, but also lends itself to bolder pairings.

Awards

JamesSuckling.Com: 92/100