FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2014



Formati

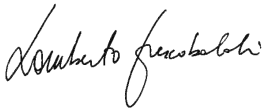
Bottle and Magnum

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Leonia Pomino Brut 2014

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

Winter 2014 was characterised by plentiful rain and above average temperatures. Spring was mild and the budding phase began in early April. Summer came early, bringing temperatures of above 30°C in the first days of June when the flowering vineyards filled the air with their sweet scent. Rainfall in July resulted in an intensification of agronomic measures to ensure the health of the grapes. The warm and sunny days at the end of the summer ensured an excellent ripening of the grapes. Chardonnay and Pinot Noir used for Leonia Brut were harvested during the last ten days in August and the first week in September.

Technical notes

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

Tasting notes

The extended refinement on the yeasts bequeaths the wine with an initially intense aroma of bread crust and patisserie , which give way to a fresh bouquet of spring flowers with citrusy hints before ending with spiced nutmeg and thyme leaves. The wine's effervescence is persistent and the sapidity noteworthy: Leonia Brut is the perfect union of bubbly Chardonnay, expressed through its grapefruit notes, and the generous body of Pinot Nero. The finish is pleasantly alcoholic with liquorice notes.

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 Points
Wine Enthusiast: 90 Points