FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2015



Formati

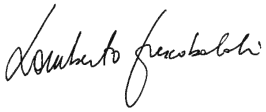
75 cl, 1.5 L, 3 L

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Leonia Pomino Brut 2015

Pomino Spumante Bianco DOC - Metodo Classico - Brut Millesimato

'Bold: a wine that conveys the desire to take new paths; courageous, determined, expressive and elegant like my great-great-grandmother Leonia, who has inspired me to make innovative choices. It was she who planted the French varietals at Pomino, vinifying them in the first Italian gravity-flow winery and receiving the gold medal at the Paris Expo in 1878' - Lamberto Frescobaldi



Climatic trend

The year 2015 saw excellent climatic conditions, with vines sprouting around the second half of April. In the spring months between the sprouting and flowering, humidity was low while temperatures were rather high. The combination of these factors contributed to perfect plant development. Flowering occurred around the first week of June, thanks to high temperatures of approximately 30°C. The summer saw very little rain, with high temperatures on average during the weeks preceding the harvest and optimal diurnal and nocturnal temperature variation during the harvest period. These conditions allowed for perfectly ripe grapes with an excellent aromatic concentration and exceptional freshness.

Vinification and ageing

During the cooler hours of the day, the hand-harvested grapes arrive at the cellar in 15 kg crates, where they are slowly and gently pressed, which allows the must to be extracted from the heart of the fruit. Once the cuvée is obtained, it undergoes a twelve-hour cold clarification process, a decisive requirement when it comes to creating an exceptional and clear sparkling wine base. After this process, controlled alcoholic fermentation slowly takes place, mainly in stainless steel at 16°C. French oak barriques, a portion of which are new, are used for a small percentage (15-20%) of the wine. In the month of March following the harvest, the various cuvées are assembled, followed by the tirage and in-bottle re-fermentation, ageing on the lees for 30 months. The process concludes with remuage and degorgement followed by further ageing in bottles.

Tasting notes

The elegance of Leonia 2015 is immediately apparent: a shiny straw yellow colour with golden reflections and a fine, consistent perlage. Its citrus flower bouquet is immediately striking, accompanied by liquorice and balsamic notes. With time, sweet notes of pastries and toasted bread emerge, thanks to the prolonged ageing on the lees. The stunning finish features delicate Mediterranean aromas, among which Scotch broom and wild mint stand out. To the taste, the fine effervescence and richness immediately make a statement. Like a straight line, the Chardonnay dazzles on the palate with its vibrancy and freshness. Intense citrus notes are perceived, while the full flavours of Pinot Noir are the perfect accompaniment. The soft, round finish emerges with the slight spiciness of anise.

Awards

James Suckling: 93 Points
Wine Enthusiast: 92 Points
Veronelli: 3 Gold Stars