FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2016



Formati

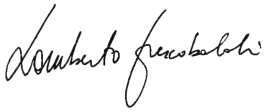
75 cl, 1.5 L, 3 L

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Leonia Pomino Brut 2016

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 grapes were hand-harvested in 15 kg crates during the cooler hours of the day. Once taken to the cellar, they were pressed slowly and gently, enabling the must to be extracted from the heart of the fruit. Once the cuvée was obtained, it was then clarified at a cold temperature for 12 hours, enabling the production of a beautifully clear wine with the harmonious quality typical of Leonia. Fermentation took place in stainless steel vats at a constant, controlled temperature, with some of the wine fermenting in wood containers. In the month of March following the harvest, the various Chardonnay and Pinot nero cuvées were assembled, followed by 'tirage' (when the liqueur de tirage was added) and another in-bottle fermentation period, ageing on the lees for a further 32 months. Finally, remuage and dégorgement took place, followed by another period spent ageing in the bottle.

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 32 months. The process concludes with remuage and degorgement followed by further ageing in bottles.

Tasting notes

When poured, Leonia Brut 2016 has a fine, elegant perlage, the bubbles forming around the edge of the glass magnifying the wine's golden hues. The bouquet of this Metodo Classico wine is rich with mineral notes and hints of white spring flowers, including hawthorn. Secondary aromas include hints of acacia honey, patisserie and white fruit, including sweet September peach. Mature aromas of dried fruit round things off. The attack is clean and sharp, and its effervescence tantalises your taste buds without attacking them, resulting in a decidedly creamy feel. The finish is long and evokes the softness of caramel and the aromas of liquorice together with subtle toasted notes.

Awards

James Suckling: 93 Points
Wine Advocate: 92+ Points