FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2017



Formati

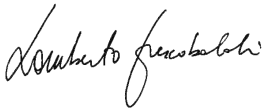
75 cl, 1.5 L, 3 L

FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2017

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 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

2017 will be remembered as a year with little rainfall: at Castello Pomino, the winter and spring (following on from an already dry end to 2016) were rather dry. With the exception of the freezing month of January, temperatures remained within the norm: despite the cold weather in the first few weeks of the year, the buds awoke early from their winter sleep and the last ten days of March saw the first signs of new shoots. Despite the return of cold conditions—plummeting to as low as 0°C—in April, the delicate shoots were not damaged and, in May, they began to grow rapidly with visible inflorescences: by the end of the month, half of the estate's vineyards were in full bloom (well ahead of time). The lack of water in summer resulted in healthy cluster growth. The fresh, deep terrain of the Pomino estate and the excellent management of the soil protected the plants from water stress. The veraison of the bunches occurred in the last ten days of July, which was to be expected given the earlier-than-normal events throughout the year.

Vinification and ageing

The grapes were hand-harvested with 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 us to produce a beautifully clear wine with the harmonious quality typical of Leonia. Fermentation took place in stainless steel tanks at a constant, controlled temperature. Some of it was fermented in wood containers. In the month of March following the harvest, the various Chardonnay and Pinot nero cuvées were assembled, followed by “tirage” (where the liqueur de tirage was added) and another in-bottle fermentation period, ageing on lees for 36 months. Finally, remuage and dégorgement took place, followed by another period spent ageing in the bottle.

Tasting notes

Leonia brut 2017 has a beautiful straw-yellow colour. The perlage is utterly refined, with bubbles constantly forming and creating a diamond necklace-like edge. These accentuate the golden tinges of the wine. The nose reveals splendid hints of citrus fruit, peach and white fruit, and floral hints of gorse, magnolia, hawthorn and cedar leaf. This is followed by hints of sweet pastry, toasted bread and more mature aromas of dried fruit (e.g. dried apricot). Honey-like aromas, such as acacia honey, are also of note. On the palate, it is flavourful, creamy and fresh, and the wine's elegant effervescence tantalises the taste buds. The finish is long and persistent.