FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2018



Formati

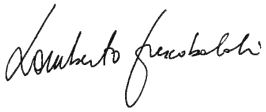
0.75 L, 1.5 L, 3 L

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Leonia Pomino Brut 2018

Pomino Spumante Bianco DOC - Metodo Classico - Brut Millesimato

"This audacious, courageous and determined wine calls us to embark on new paths. It has an expressive and elegant character, just like my great-great-grandmother Leonia, who inspires my innovative choices. She was the one who planted French vines in Pomino, vinified them in the first gravity-fed cellar in Italy, and earned the gold medal at the Paris Expo in 1878" - Lamberto Frescobaldi



Climatic trend

Spring at Castello Pomino was rainy: in the months of March, April and May alone, we recorded about 420 mm of rain, which is more than double compared to the same period in the previous year. The vines finished budding in the second week of April, in line with the Pomino average, but the flowers opened slightly earlier than expected. The veraison of the grapes began in the second fortnight of July, and came to a gradual conclusion over the first ten days of August. In the summer, the alternating sunshine and light rains allowed the grapes to reach an excellent level of ripeness. Finally, the temperature range during the harvest helped the fruit to develop aromatic complexity and maintain its freshness.

Vinification and ageing

The grapes were harvested by hand into 15 kg crates during the coolest hours of the day. When they arrived in the cellar, the grapes were pressed slowly and softly to extract the must from the heart of the berries. The resulting cuvée was subjected to a 12-hour cold clarification to bring out Leonia's distinctive harmonious quality. Fermentation took place in stainless steel tanks at a constant and controlled temperature; a certain part was fermented in wood. The various Chardonnay and Pinot Noir cuvées were combined in the March following the harvest. They then underwent tirage (addition of the liqueur de tirage) and refermentation in the bottle before ageing on lees for 36 months. Finally, the winemakers moved on to riddling and disgorgement, which were followed by further ageing in the bottle.

Tasting notes

The 2018 Leonia Brut perfectly embodies the elegance and style of Castello Pomino wines. It boasts a beautiful and vibrant straw yellow colour. The bubbles are fine and consistent, elegantly caressing the palate to suggest a delicate creaminess. The intense and complex bouquet ranges from citrusy notes of cedar and bergamot to hints of peach and floral aromas of hawthorn and broom. Its remarkable aroma of pastry and bread crust intermingles with hints of honey and fruit, ranging from candied to toasted. Every sip is clean, with a lovely flavour and minerality.