FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2019



Formati

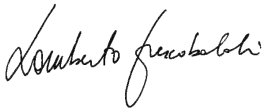
0.75 L, 1.5 L, 3 L

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Leonia Pomino Brut 2019

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

After a relatively dry winter, the budding cycle in the Pomino vineyards began rather early: buds began to open with the first warmth at the start of April. In the first 15 days of this month alone, all the vines showed extensive buds and shoots. Contrary to the averages for the period, the temperatures recorded in the following weeks were well below average: May 2019 was the coldest and wettest month in the past 10 years. The flowering cycle was therefore not particularly early and ended in the second ten days of June, a month in which weather conditions were the opposite of the previous one: very little rain and high temperatures. June was just the prelude to a long, hot season. Lying at altitudes of up to 700 m above sea level, the vines were able to take advantage of alternating sunny days and cool nights, keeping the grapes healthy and balanced until the harvest.

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, a crucial process in bringing out Leonia's highly 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. After ageing on the lees riddling takes place, in order to collect deposits of fine lees in the neck of the bottle. All that remains is the last thing to do, dégorgement, to make Leonia limpid. Finishing consists of further refining in the bottle.

Tasting notes

Leonia brut 2019 is a pure expression of this great vintage at Castello Pomino. It is a beautiful, brilliant straw-yellow colour in appearance with a particularly fine and persistent perlage. The very thin string of bubbles are pleasing to the palate, creating that pleasant sensation we call creaminess. The bouquet is very complex and is initially dominated by notes of cedar and bergamot, while hints of passion fruit blend with floral notes of iris, acacia and orange blossom. The following aromas are characterised by obvious scents of wildflower honey and candied citrus fruits and the finish explodes with hints of pastry and bread crust. In the mouth it is clean, fresh and minerally, and the final taste is very persistent.