FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2020



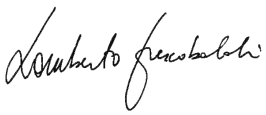
Formati

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Leonia Pomino Brut 2020

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

Vine budding in spring 2020 was uniform and early, no doubt due to the mild winter when the days were typically never too cold.The shoots grew evenly and the leaves were immediately bright green – a clear sign of healthy plants. In the two months preceding the harvest and during the veraison of the grapes, there was regular rainfall and plenty of sunshine during the rest of the period. Grape harvesting for Pomino Bianco began in early September: when tasted, the berries were crisp and had good acidity. If the first bunches arrived in the cellar were found to be perfectly healthy, the grapes harvested in the following weeks were no different: the hot and dry days of September helped to produce a very high quality harvest until the end.

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 30 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 2020 is a beautiful, brilliant straw-yellow colour with a fine and persistent perlage. On the palate the same perlage creates a delicate creamy sensation. The sense of smell is characterised by hints of citrus, yellow-fleshed fruit and flowers. The spiciness is also interesting, accompanied by hints of roasting and dried fruit. Hints of bread crust emerge on the finish. The palate is fresh and direct, characterised by distinctive, rich taste. It is very persistent.