

  
**FRESCOBALDI**  
TOSCANA

## Leonia Pomino Brut 2021



Formati

# Leonia Pomino Brut 2021

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

The first few months of the year saw fairly heavy rainfall, providing the vineyards with an excellent initial supply of water. During the second half of April, the temperature dropped sharply before rising again in the month of May. The fruit set was perfect, benefiting from dry and slightly windy weather. The exceptional May/June conditions guaranteed perfectly healthy plants, which led to perfect fruit development and excellent berry growth. The total absence of rain during the harvest period resulted in wonderful grapes in terms of both flavour and health.

## 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 2021 is a beautiful, brilliant straw-yellow colour with a fine and persistent perlage. The constant production of fine bubbles gives rise to a wonderful sensation of creaminess on the palate. The bouquet is complex with notes that recall grapefruit, orange peel, yellow fruits, white flowers and broom. Clear notes of sweet pastry are present, as well as subtle hints of bread crust. Finally, there are wonderful mature notes of dried fruit and honey. On the palate, Leonia brut 2021 is savoury, creamy and fresh. The finish is long and persistent.