FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2022



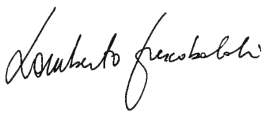
Formati

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Leonia Pomino Brut 2022

Pomino Spumante Bianco DOC - Metodo Classico - Brut Millesimato

"Bold: a wine that expresses the desire to embark upon new paths, courageous and determined, with an expressive and elegant character - like my great-great-grandmother Leonia, who inspired me in 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 climatic trend of this vintage was characterised - at the end of May - by a rather early blossoming in the vineyards: temperatures typical of the summer months were recorded during this period. It is no coincidence that summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, plant shoots grew and flower clusters set faster than normal, offering excellent uniformity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing down their initial momentum to protect themselves from the summer heat. The timely rain on Assumption Day in mid-August finally resulted in clear musts with a fragrant appearance and taste.

Vinification and ageing

The grapes were harvested by hand into 15kg crates during the coolest hours of the day. When they reached the cellar, the grapes were pressed slowly and softly to extract the must from the heart of the berries. This was followed by a 12-hour cold clarification, which allowed for clarification, a decisive operation in the creation of a great qualitative harmony, typical of Leonia. Fermentation took place in stainless steel tanks at a constant and controlled temperature; a certain part was fermented in wood. Next came the blending of the different cuvées of Chardonnay and Pinot noir, followed by tirage (addition of liqueur de tirage) and re-fermentation in the bottle with long ageing on the lees. 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 pristine. Refinement consists of further bottle ageing.

Tasting notes

Leonia brut 2022 has an intense straw yellow colour. The perlage is extremely fine and persistent and contributes to the overall elegance of the product. The bouquet is complex and varied, the first nose is extremely fresh and brings to mind hints of citrus and white flowers. This is followed by tertiary notes due to the partial fermentation in wood and typical notes of pastry and bread crust due to the prolonged ageing on the lees. The palate is fresh, savoury and characterised by a splendid taste-olfactory correspondence. Long finish.