FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2023

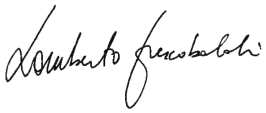
Formati

FRESCOBALDI
TOSCANA

Leonia Pomino Brut 2023

Pomino Spumante Bianco DOC - Metodo Classico - Brut Millesimato

"Audace: a wine that expresses the desire to forge new paths—bold and determined, with a character as expressive and elegant as that of my great-great-grandmother Leonia, who inspired me to make innovative choices. It was she who planted French grape varieties in Pomino, vinifying them in Italy's first gravity-fed winery, and was awarded the gold medal at the Paris Expo in 1878" — Lamberto Frescobaldi



Climatic trend

The 2023 growing season got off to a mild start, with a few rare cold days and sporadic snowfalls. The arrival of spring led to uniform budbreak in the vineyards. The season continued with temperatures below the seasonal average; in May, temperatures were cool, with frequent rainfall and above-average precipitation. The summer—particularly August and September—was hot, with a near-total absence of rain. The conditions described above led to a slightly delayed harvest, with grapes that developed a complex and elegant aromatic profile. The wines of the 2023 vintage are clear, refined, and feature the typical notes of freshness that characterize the Pomino region.

Vinification and ageing

The grapes were harvested by hand into 15-kg crates during the coolest hours of the day. Once they arrived at the winery, the grapes underwent a slow and gentle pressing that allowed the must to be extracted from the heart of the berry. This was followed by a 12-hour cold clarification, which allowed the wine to become clear—a crucial step in creating the exceptional balance characteristic of Leonia. Fermentation took place in stainless steel tanks at a constant, controlled temperature; a portion was fermented in oak. Next came the blending of the various Chardonnay and Pinot Noir cuvées, followed by the tirage (addition of the liqueur de tirage) and secondary fermentation in the bottle with extended aging on the lees. At the end of the aging on the lees, remuage takes place, the purpose of which is to gather the deposit of noble lees in the neck of the bottle. All that remains is the final step, dégorgement, to make Leonia clear. The finishing process consists of further aging in the bottle.

Tasting notes

Leonia Brut 2023 is characterized by a splendid, intense straw-yellow color. Its perlage is extremely fine and consistent. The nose opens with fresh floral notes, followed by citrus hints; it then evolves into an extremely elegant tertiary profile due to partial fermentation in wood. The aroma of bread yeast emerges with its characteristic creaminess. On the palate, we once again perceive a splendid freshness. The balance between softness and acidity is superb. The finish is long.