FRESCOBALDI
TOSCANA

# Leonia Pomino Rosé 2012

Formati

750ml, 1.5 l

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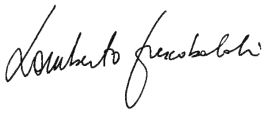
Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

This classic method sparkling wine is made from the finest Pinot Noir grapes at Pomino, which were planted in 1855 by family ancestor Leonia, after she returned from a lengthy stay in the area near Champagne. After the Gold Medal awarded the wines of Pomino at the 1878 Paris Exposition, winemaking experiments continued on the wine estate, and it is probable that they included the first attempts to make a classic method sparkling wine. After over a century, Lamberto Frescobaldi has continued the efforts of his great-great-grandmother, creating in her honour Metodo Classico Leonia. This rosé is its most elegant expression, refined and feminine.



## Climatic trend

The 2012 growing season was defined by a long, hot summer that saw limited rainfall. The particularly dry weather favoured a balanced and healthy development of the grapes, which is always the first step to obtain excellent wines. The harvest at Pomino was extraordinarily varied and exciting, and the Pinot Nero grapes reached excellent ripeness as early as the third week of August.

## Technical notes

Origin: Castello Pomino, Pomino, Rufina
Wine Variety: Pinot Nero
Alcohol content: 12,5%

## Tasting notes

Salmon pink with auburn reflections, Leona Rosé 2012 displays a fine crown of continuous and persistent bubbles. To the nose, the wine is intensely fruity with strong aromas of strawberry, blackberry and bitter cherries balanced by spiced notes. On the lips, Leona Rosé is rounded and soft with red fruit flavours such as blueberry and currant. A remarkably persistent Brut, the wine leaves with a fresh and pleasant lime and green lemon finish.

Wine pairing: An extraordinary wine that will bring out the best qualities in light antipasti, raw fish and shellfish, sushi, and fried seafood, but particularly with full-flavoured first courses and roast poultry and veal.

## Awards

Wine Enthusiast: 92 Points
JamesSuckling.Com: 92 Points