FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2014



Formati

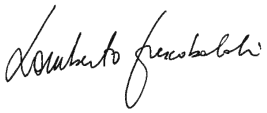
75 cl, 1.5 L, 3 L

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Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

This 'Traditional Method' wine is made from Pomino's best Pinot Noir grapes, which were originally planted in 1855 by the daring Leonia, who had just returned from a long experience near Champagne, France. After winning the gold medal at the 1878 Paris Expo for Pomino's wines, she continued experimenting and is presumed to have made the first attempts at producing a Traditional Method wine. After more than a century, Lamberto Frescobaldi resumed the work started by his great-great-grandmother, creating the Leonia Metodo Classico in her memory. The Rosé is its most elegant, fine and feminine expression.



Climatic trend

The year 2014 will be remembered for one of the coolest summers in recent times. Winter was rainy, with above average temperatures. Sprouting occurred during the first days of April, thanks to a mild spring that led to an early summer. By early June, the vines were already in full bloom. However, heavy rains throughout July delayed the growth cycle slightly with slower ripening. Sunny days at the end of the summer were a favourable conclusion to the ripening. The grapes arrived in the cellar full of freshness and the elegant aromas typical of the Pinot Noir variety, the sole, unrivalled grape used for the sparklingly expressive Leonia rose.

Vinification and ageing

The hand harvested grapes arrive at the cellar in 15 kg crates in the cooler hours of the day. They are pressed gently, which allows for a clear must with a mild concentration of anthocyanins to be extracted. A twelve-hour cold clarification process then produces an even clearer substance, a decisive requirement for obtaining an excellent sparkling wine base, and thus a quality traditional method wine. Fermentation takes place in stainless steel tanks at a constant, controlled temperature (16°C). A small portion (15-20%) is fermented in French oak barriques, some of which are new. In March, the various cuvées are assembled, after which the bottling and in-bottle re-fermentation takes place, with the wine ageing on the lees for 36 months. Following the remuage and degorgement, Leonia Rosé continues to age in the bottle before being placed on the market.

Tasting notes

The soft salmon pink colour with copper reflections, together with its sparkle and continuous, persistent perlage, is synonymous with the refined elegance and passion that this wine conveys. Leonia Rosé 2014 is highly fruity with intense notes of pink grapefruit, raspberry and black cherry, as well as spicy notes. The finish emerges with sweet pastry aromas, due to its ageing process. Round, velvety, elegant and harmonious, flavours of red berries accompanied by citrus notes grace the palate. This long, persistent brut leaves a fresh and pleasant after-taste.

Awards

The Wine Advocate: 90 Points
The Drinks Business: Silver Medal
Wine Enthusiast: 91 Points