FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2015

Formati

0,75 lt., 1,5 lt., 3 lt.

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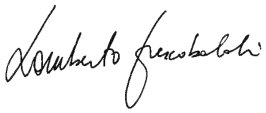
Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

“Truly unexpected. A wine that captures the desire to embark on new journeys. Bold, resolute, expressive and elegant like my great-great-Grandmother Leonia, who inspired me to make innovative choices. It was she who planted French vines in Pomino, vinifying the grapes at her gravity-flow winery and receiving the gold medal at the Paris Expo in 1878.”



Climatic trend

2015 saw excellent climatic conditions, with vines sprouting around mid-April. In the spring months between the sprouting and flowering, humidity was low while temperatures were rather high. The combination of these factors contributed to perfect plant development. Flowering occurred around the first week of June, thanks to high temperatures of approximately 30°C. The summer saw very little rain, with high temperatures on average during the weeks preceding the harvest and adequate temperature changes between day and night during the pre-harvest period. All of this allowed for perfectly ripe grapes with an excellent aromatic concentration and extraordinary freshness.

Vinification and ageing

The grapes, harvested by hand, arrived in the cellar in 15 kg crates in the cooler hours of the day. They were pressed gently, which guaranteed a clear must with a mild concentration of anthocyanins to be extracted. A 12-hour cold clarification process produced an even clearer substance, decisive in the creation of the qualitative harmony that characterised our Leonia Rosé. Fermentation took place in stainless steel tanks at a constant and controlled temperature; a small part (15-20%) was fermented in wood. March saw the assemblage phase of the different cuvées, followed by the tirage, with subsequent ageing on the lees for 36 months. Following the remuage and dégorgement, Leonia Rosé remained in the bottle for several months before being placed on the market. This brought further harmony and sensory balance.

Tasting notes

Leonia Rosé 2015 features a pale pink colour with delicate highlights ranging from salmon to coppery nuances. Its brilliance and fine, persistent perlage complete its elegant, seductive nature. Red fruit and citrus notes characterise the bouquet, which then intrigues with spicy notes and mellow orange blossom. With time, these delicately fresh sensations give way to hints of pastry and crisp bread, due to the ageing on the lees. Light toasted notes are the finishing touch. Fresh, soft, elegant and well balanced on the palate. The fine perlage caresses and tickles the taste buds. Metodo Classico Brut offers a long and persistent finish, as well as a decisive after-taste ranging from citrus blossom to fruit.

Awards

James Suckling: 94 Points
Luca Maroni: 90 Points