FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2016



Formati

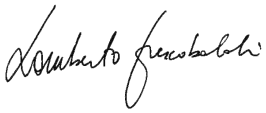
0,75 lt., 1,5 lt., 3 lt.

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Leonia Pomino Rosé 2016

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

At the Castello Pomino estate, winter in 2016 was not overly cold. With the exception of the third week in January, conditions were relatively mild compared to seasonal averages. That said, rainfall was very high compared to average levels. The early sprouting around the first week of April was definitely due to distinctly warm temperatures between late March and early April. Sampling carried out in May to estimate the number of inflorescences revealed that the shoots were incredibly fertile. Summer was much less muggy than in the previous year, so much so that veraison began around ten days earlier. All of this allowed for perfectly ripe grapes with an excellent aromatic concentration and exceptional freshness.

Vinification and ageing

The Pinot nero grapes, harvested by hand, were taken to the cellar in 15 kg crates during the cooler hours of the day. They were gently pressed, enabling the extraction of the clear must with a mild concentration of anthocyanins. It was then clarified at a cold temperature for 12 hours, allowing for the production of a beautifully clear wine with the harmonious quality typical of our Leonia rosé. Fermentation took place in stainless steel tanks at a constant, controlled temperature, with some of the wine fermenting in wood containers. In March, the various cuvées were assembled, followed by ‘tirage’ (where the liqueur de tirage was added) with subsequent ageing on the lees for 36 months. Finally, remuage and dégorgement took place.Before being released onto the market, Leonia rosé spent a few extra months ageing in the bottle. This gives the wine a more harmonious quality and sensory balance.

Tasting notes

Leonia rosé 2016 boasts a soft pink colour with bright tinges of purplish red. The very fine and persistent perlage is the first sign of its unmistakable elegance. It tantalises the palate with an array of very fine, diamond-like bubbles. The bouquet is equally elegant and refined, offering a very playful, tantalisingly fresh sensation. Hints of red berries combine with notes of pink grapefruit and fresh hawthorn flowers. The aromatic journey continues with secondary aromas of crusty bread and spices. The attack is dry, clean, creamy and highly elegant, with hints of sweet almond in the background enhanced by the wine’s textbook acidity and outstanding freshness. Cherry comes into play right at the end for a beautifully persistent finish.