FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2017



Formati

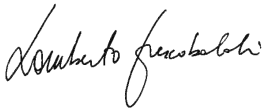
0.75 L, 1.5 L, 3 L

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Leonia Pomino Rosé 2017

Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

"Unexpected. This courageous and determined wine calls us to embark on new paths. It has an expressive and elegant character, just like my great-great-grandmother Leonia, who inspires my innovative choices. She was the one who planted French vines in Pomino, vinifying them in her own gravity-fed cellar and earning the gold medal at the Paris Expo in 1878."



Climatic trend

2017 will be remembered as a year of scarce rainfall: at Castello Pomino, the winter and spring were largely dry, continuing the trend from the end of 2016. Except for the harsh January, the temperatures were not out of the ordinary: despite the cold that dominated the first few weeks of the year, the buds woke up early from their winter sleep, and we saw the first hints of budding in the last 10 days of March. Although the temperature dropped back to 0 °C in April, the tender shoots were not damaged, and in May they began to grow quickly, with some flowers making an appearance. By the end of the month, half of the estate's vineyards were entirely in bloom (very early compared to the average). The lack of water in summer promoted healthy growth with regard to the grapes. The cool, deep soil of Pomino and the optimal soil management safeguarded the plants from water stress. The veraison of the grapes took place in the last ten days of July, in line with the precocity of the vintage.

Vinification and ageing

Harvested by hand, the Pinot Noir grapes arrived in the cellar in 15 kg crates during the coolest hours of the day. They were then soft pressed to ensure the extraction of a clear must with light anthocyanins. Subsequently, the must underwent a 12-hour cold clarification, which brought a distinctive harmonious quality to our Leonia rosé. Fermentation took place in stainless steel tanks at a constant and controlled temperature; a certain part was fermented in wood. The assembly of the various cuvées took place in March, followed by the tirage (addition of liqueur de tirage), 48 months of ageing on lees, and finally riddling and disgorgement. Before being released on the market, the Leonia rosé was aged in the bottle for several months. This step brought further harmony and enhanced the organoleptic balance.

Tasting notes

The 2017 Leonia rosé has a wonderful soft pink colour with coppery highlights. The fine bubbles reflect its overall elegance. On the nose, warm fruit pervades the senses, with hints of blackberry, black cherry and blackcurrant; these notes intermingle with the citrus notes, particularly pink grapefruit. The finish is reminiscent of patisserie due to the long ageing on lees. Fresh and mineral on the palate. Notably long and persistent.