FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2018

Formati

0.75 L, 1.5 L, 3 L

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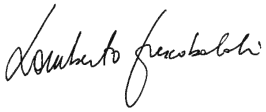
Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

"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

Spring at Castello Pomino was rainy: in the months of March, April and May alone, we recorded about 420 mm of rain, which is more than double compared to the same period in the previous year. The geology of the soils of Pomino, rich in siliceous substances, has not suffered in the least from this abundant rainfall. The vines finished budding in the second week of April, in line with the Pomino average, but the flowers opened slightly earlier than expected. The veraison of the grapes began in the second fortnight of July, and came to a gradual conclusion over the first ten days of August. In the summer, the alternating sunshine and light rains allowed the grapes to reach an excellent level of ripeness. Finally, the temperature range during the harvest helped the fruit to develop aromatic complexity and maintain its freshness.

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

Leonia rosé 2018 has a charming soft pink colour with coppery reflections. The perlage is, as usual, extremely subtle and reflects its overall elegance. On the nose, the main fruit is raspberry, alongside blackberry and pomegranate; blood orange stands out among the fruity notes, but the final aromas are surprisingly spicy with hints of white pepper in tandem with notes of croissant. Still fresh in the mouth, despite being on the lees for 48 months, this kaleidoscopic wine leaves a lasting impression.

CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013