FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2019



Formati

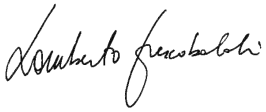
0,75 L., 1,5 L., 3 L.

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Leonia Pomino Rosé 2019

Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

"Unexpected. A wine that expresses the desire to take new paths, courageous and determined, expressive and elegant in character like my great-great-grandmother Leonia who inspired me in my innovative choices. It was she who planted French vines in Pomino, vinifying them in her own gravity cellar, receiving a gold medal as a prize at the Paris expo in 1878."



Climatic trend

After a not-too-wet winter, budding in the vineyards in Pomino was quite early: buds began to open with the first warmth of early April. In the first 15 days of this month alone, all vines showed shoots with numerous buds. Contrary to the averages for the period, the temperatures recorded in the following weeks were well below average: the month of May 2019 was the coldest and wettest in the last 10 years. Flowering, therefore, was not particularly early and ended in the second decade of June, a month that was climatically the opposite of the previous one: very little rain and high temperatures. The weeks of June were only the prelude to a long and hot season. Lying at altitudes up to 700 m above sea level, the vines were able to take advantage of alternating sunny days and cool nights to keep the grapes healthy and balanced until harvest.

Vinification and ageing

The hand-harvested Pinot noir grapes arrived at the winery in 15-kg crates during the coolest hours of the day. The soft pressing, to which they were subjected, ensured the extraction of a clear must with a slight anthocyanin charge. Subsequently, the 12-hour cold clarification allowed further clarification, which was decisive in creating a qualitative harmony that characterized our Leonia rosé. Fermentation took place in stainless steel tanks at a constant, controlled temperature; a part was fermented in wood. In March, the assemblage phase of the different cuvées took place, which was followed by tirage (addition of the liqueur de tirage), resulting in aging on the lees for 40 months concluded with remuage and dégorgement. Before release, Leonia rosé was bottle-aged for several months. This brought additional harmony and organoleptic balance.

Tasting notes

Leonia rosé 2019 is soft pink of crystalline clarity. The fineness of its perlage is a constant in all vintages, very thin chains underlining its visual as well as olfactory elegance. The nose begins with pleasant hints of blackberry, raspberry, black cherry and currant. Its fruity character evolves after a few moments, blending the entrance aromas with crisp citrus notes. The olfactory finish is dominated by spicy sensations of white pepper and memories of pastry. Fresh and mineral in the mouth fully satisfies the palate also thanks to the extraordinary taste-olfactory coherence. Absolutely long finish invites tasting again. Satisfying.