FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2020



Formati

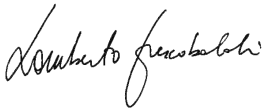
0.75 l, 1.5 l, 3 l

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Leonia Pomino Rosé 2020

Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

"Surprising. 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 inspired 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

Vine budding in spring 2020 was uniform and early, no doubt due to the mild winter when the days were typically never too cold. The shoots grew evenly and the leaves were immediately bright green – a clear sign of healthy plants. In the two months preceding the harvest and during the veraison of the grapes, there was regular rainfall and plenty of sunshine during the rest of the period. At the time of harvest, the grapes were crisp and with good acidity. If the first bunches arrived in the cellar were found to be perfectly healthy, the grapes harvested in the following weeks were no different: the hot and dry days of September helped to produce a very high quality harvest through to the end.

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; some was fermented in wood. The assembly of the various cuvées took place in March, followed by the tirage (addition of liqueur de tirage), 40 months of ageing on lees, and finally riddling and disgorgement. Before being released onto 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 2020 has a clear and crystalline pale pink colour. The perlage is extremely fine and persistent, tickling the palate. The bouquet is elegant and complex, the first hints to appear are those of red fruits reminiscent of blackcurrant, accompanied by touches of citrus reminding us of pink grapefruit. Interesting citrus notes that recall orange blossom. The olfactory finish is guided by typical flavours of patisserie, due to the prolonged ageing on yeasts. The entry into the mouth is dry, clean, creamy and extremely elegant, supported by textbook acidity and excellent freshness. The finish is long.