FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2021



Formati

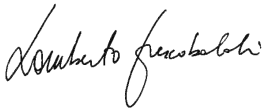
0.75 L, 1.5 L, 3 L

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Leonia Pomino Rosé 2021

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 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

The first few months of the year saw fairly heavy rainfall, providing the vineyards with an excellent initial supply of water. During the second half of April, the temperature dropped sharply before rising again in the month of May. The fruit set was perfect, benefiting from dry and slightly windy weather. The exceptional May/June conditions guaranteed perfectly healthy plants, which led to excellent fruit development and berry growth. The total absence of rain during the harvest period resulted in wonderful grapes in terms of both flavour and health.

Vinification and ageing

Harvested by hand, the Pinot Nero 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 portion was fermented in wood. The assembly of the various cuvées took place in March, followed by the tirage (addition of liqueur de tirage), a long period 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 2021 is a bright yet pale shade of pink with an elegant and persistent effervescence. The bouquet is characterised by floral and fruity notes, reminiscent of both red berries and citrusy hints of pink grapefruit. On the finish, delicate tertiary notes appear: beautiful roasted hints balance out the typical notes of pastry and bread crust, born from the prolonged ageing on the lees. On the palate, it is wonderfully fresh, with a fine effervescence that tickles the palate. Delightful sapidity. A wonderfully long finish.