FRESCOBALDI
TOSCANA

Leonia Pomino Rosé 2022



Formati

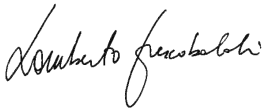
0.75 lt, 1.5 lt, 3 lt

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Leonia Pomino Rosé 2022

Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

“Unexpected. A wine that expresses the desire to break new ground—bold and determined, with a character as expressive and elegant as that of my great-great-grandmother Leonia, who inspired me to make innovative choices. It was she who planted French grape varieties in Pomino, vinifying them in her own cellar using gravity flow, and was awarded the gold medal at the 1878 Paris Exposition.”



Climatic trend

The weather pattern for this vintage was marked—at the end of May—by a rather early flowering in the vineyards: in fact, temperatures typical of the summer months were recorded during this period. It is no coincidence that the summer of 2022 will be remembered as one of the longest in recent years. During the early part of the summer, the vines experienced an acceleration in shoot growth and fruit set, resulting in excellent uniformity across the vineyards. In July, however, the vines adapted to the external environment, slowing their initial growth to protect themselves from the summer heat. The timely rain on the Feast of the Assumption in mid-August ultimately allowed us to obtain musts that were clear in appearance and fragrant in taste.

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 gentle pressing to which they were subjected ensured the extraction of a clear must with a light anthocyanin content. Subsequently, a 12-hour cold clarification allowed for further clarification, which was crucial in creating the harmonious balance that characterizes our Leonia rosé. Fermentation took place in stainless steel tanks at a constant, controlled temperature; a portion was fermented in wood. In March, the blending of the various cuvées took place, followed by the tirage (addition of the liqueur de tirage), resulting in a long aging on the lees that concluded with remuage and dégorgement. Before being released to the market, Leonia Rosé was aged in the bottle for several months. This added further harmony and organoleptic balance.

Tasting notes

Leonia Rosé 2022 boasts a beautiful pale pink color with hints of onion skin. The perlage is typically fine and persistent. The bouquet is complex, with notes of pink grapefruit and red fruits such as black cherry and wild strawberry. These give way to elegant tertiary aromas, followed by hints of pastries and bread crust. On the palate, it is creamy, smooth, fresh, savory, and extremely long-lasting. The harmony between taste and aroma is superb.