FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2017

Formati

Bottle, Magnum

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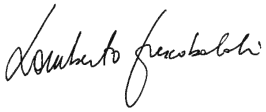
Aurea Gran Rosé 2017

Toscana IGT Rosato

“The idea for this vintage came one morning while admiring the dawn breaking over the vineyards of the Tenuta Ammiraglia Estate. The faint rays of sun illuminating the shores of the Maremma also inspired its name: Aurea Gran Rosé – aurea being Italian for "golden". The most representative wine of Tenuta, it is the ideal union of sea and vineyards, Syrah and Vermentino, and the elegance and harmony of nature.”



Climatic trend

The season will be remembered as one of the hottest in recent years, with temperatures slightly above seasonal averages. The spring rains ensured vineyards had the necessary water reserves for the entire summer, which was characterised by persistent drought and constant temperatures above 30°C, with localised rainy spells of scant intensity. The year was therefore marked by an early budding of the vine, as well as a flowering that began a few days earlier than seasonal averages.High temperatures provided for an excellent harvest with the Syrah and Vermentino grapes in perfect condition.

Vinification and ageing

The hand-harvested grape clusters are meticulously and rigorously selected, beginning at the first light of dawn and always during the cooler hours of the day. Once harvested, the grapes are quickly transported to the cellar. Starting with the fundamental pressing stage, nothing is left to chance. In an oxygen-free environment, the clusters are carefully checked and loaded into the press, whole. The pressure applied during this phase is of the utmost softness and delicacy, to avoid stressing the grape. This process, along with the attentive selection of the must and its subsequent decanting for no less than twelve hours allows for the elimination of any earthy or vegetal components. The fermentation takes place at a controlled temperature (16°C) in medium-toasted 600 litre French oak barrels, of which on average 20% are new. Upon its completion, the two varieties and a small selection of white vinified Syrah from the previous harvest (Reserve Wine) are assembled and aged in barriques for twenty months. Ageing on fine fermentation lees follows for a period of eight months

Tasting notes

Aurea 2017 immediately wins you over with its delicate appearance - a pale pink with bright nuances of pinkish gold. Its bouquet is intense and highly complex, with refined notes of fresh fruits. The taste is soft and velvety accompanied by sweet and spicy aromas. The elegant acidity is enhanced by mineral notes that give Aurea a unique character, transferring persistence and depth to the palate.THE OENOLOGIST

Awards

The Drinks Business: Gold Medal
Doctor Wine: 94 Points
Le Guide de L'Espresso: Best Rosé of the Year
JamesSuckling.Com: 94 Points