FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2018



Formati

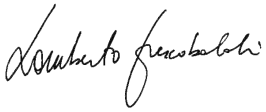
0,75 l – 1 l – 3 l

FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2018

Toscana IGT Rosato

“The idea for this vintage came to me one morning while admiring the dawn break 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 the Tenuta estate, it is the ideal union of sea and vineyards, Syrah and Vermentino, and the elegance and harmony of nature.”



Climatic trend

The 2018 growing season was marked by abundant rain, accompanied by a few snowfalls during the winter, allowing for sufficient water reserves stored under the soil. Heavy rainfall in spring caused a slight delay in sprouting. After this initial period, the temperatures rose, leading to normal plant growth. Due to the very hot summer days, the grapes ripened beautifully with wonderful aromatic development. The sun and refreshing sea breezes of September were the perfect companions during the harvesting period, resulting in the plant’s compositional balance typical of this micro-climate.

Vinification and ageing

Aurea’s secret lies in the combination of territorial characteristics, the management of the vineyard itself and, of course, human input. The proximity to the sea, the typical white variety vineyard cultivation, as well as the processing of Syrah grapes as if they were white, all came together to create Aurea. Its unmistakable elegance and full-body are the result of great care and vital attention to detail from the vineyard to the cellar.Beginning at the crack of dawn, and always during the cooler hours of the day, the grapes were harvested by hand with the bunches meticulously checked and selected. Once harvested, the grapes were quickly transported to the cellar. Loaded into the press whole and deprived of oxygen, the bunches were carefully checked again. Pressure was applied very gently and delicately at this stage to avoid putting the fruit under too much stress. This process, together with the careful selection of the must and its subsequent decanting for no less than 12 hours, removed any coarse earthy components. Fermentation took place at a controlled temperature (16°C) in 20% new, medium-toasted 600 L French oak barrels. Once this was complete, it was time to assemble the two varieties, followed by a period of ageing on fine lees for 8 months. Later, a small amount of Reserve Wine (made from Syrah grapes from the previous harvest vinified as white grapes) aged in barriques for 20 months was added.

Tasting notes

With its ethereal appearance, pale pink colour and pink gold hues, Aurea 2018 is ready to entice. Its rich and highly intense bouquet will intrigue you with its refined hints of fresh fruit. The soft, velvety taste is accompanied by sweet and spicy aromas. Aurea’s mineral characteristics, further enhanced by its elegant acidity, give it character, persistence and depth of flavour. The finish is long and complex.THE OENOLOGIST

Awards

James Suckling : 93 Points
Doctor Wine: 95 Points