

**FRESCOBALDI**  
TOSCANA

## Aurea Gran Rosé 2019



Formati

(75 cl), Magnum (1.5 L), Double Magnum (3 L)

# Aurea Gran Rosé 2019

Toscana IGT Rosato

"The idea for this Cru was born one morning while admiring the dawn breaking over the vineyards of the Ammiraglia Estate. The faint rays of sunshine illuminating the Maremma coast inspired Aurea Gran Rosé, with the first vintage produced in 2017. This wine symbolises an estate where the sea and Syrah and Vermentino vineyards come together in perfect harmony, and where nature's elegance and balance thrive.



## Climatic trend

The 2019 growing season varied greatly. After a cold, dry winter, the plants began growing very early, starting in March. The coldest and rainiest period in late spring slowed down the growth of the vines slightly and resulted in the water reserves being restored in preparation for what was to be a hot summer. When the time came to harvest the grapes, the vineyards were in great physiological shape; the decent weather conditions during summer resulted in excellent phenolic ripeness and very healthy grapes, which, while ripening, developed exquisite aromas.

## Vinification and ageing

Aurea's secret lies in the combination of territorial characteristics, the management of the vineyard itself and, of course, human input. South-facing, the vines grow at an altitude of 150 metres above sea level in rocky, clay-rich soil. The proximity to the sea, vineyard cultivation typical of white varieties and Syrah grapes processed as if they were white all came together to create Aurea. Its unmistakable elegance and full-bodiedness are the result of the great care taken in the vineyard and cellar. From the vineyard to the cellar, attention to detail is vital. Beginning at the crack of dawn, and always carried out during the cooler hours of the day, the grapes were harvested by hand with the bunches meticulously checked and carefully selected. Once harvested, the grapes were quickly transported to the cellar where the meticulously precise process began. Loaded into the press whole and deprived of oxygen, the bunches were carefully checked. 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, made it possible to remove any coarse earthy components. Fermentation took place at a controlled temperature (17°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. Later, a small amount of Reserve Wine (made from Syrah grapes from the previous harvest vinified like white grapes) aged in barriques for 20 months was added.

# Tasting notes

The exquisite elegance of Aurea 2019 is truly enchanting. This delicate, crystal-clear wine boasts radiant shades of pink-gold. The bouquet is markedly intense and complex. This profound wine is characterised by delicate hints of fresh pink grapefruit followed by sweeter notes of yellow peach. It is smooth, velvety and juicy on the palate with delicate spiced hints at the end. The wonderful mineral notes give Aurea its unique character, providing persistence and depth when tasted.