FRESCOBALDI
TOSCANA

# Aurea Gran Rosé 2020




Formati

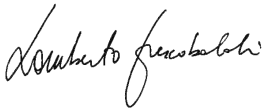
75 cl, 1.5 L (Magnum), 3 L

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# Aurea Gran Rosé 2020

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 seasonal trend has been characterized by abundant rainfalls in autumn, followed by a mild winter and a spring with temperatures higher than the average, this has favored a surprising vegetative-productive balance of our vineyards. Although summertime was hot and dry, sea breezes coming from the nearby Tyrrhenian coast have mitigated daytime temperatures thus favoring an excellent ripening of grapes. The harvest, started in the last week of August, allowed us to pick grapes with a perfect quality, rich in fresh and fruity aromas. Some rainfalls during the month of September allowed us to bring to a good maturation the later varietals obtaining grapes with an excellent polyphenolic ripeness and a good aromatic profile.

## Vinification and ageing

Aurea comes from grapes cultivated at an altitude of 150 meters above sea level, on clayey soils rich in skeleton and with a beautiful southern exposure. The secret of Aurea lies in the combination of territorial characteristics, vineyard management and, of course, the human factor. Aurea was born where the closeness to the sea is combined with a vineyard working process typical of white varieties and with a white production process also for Syrah. Its unmistakable elegance, together with its full body, is the result of meticulous attention in the vineyard and in the cellar. From the vineyard to the cellar, attention to details is fundamental. Grapes are hand picked with a scrupulous and rigorous selection of the bunches, starting from the first light of dawn and always in the coolest hours of the day. Once harvested, grapes were quickly transported to the winery where a careful and accurate work began. The bunches were loaded in the press intact and in the absence of oxygen and were carefully controlled. Pressures applied during this phase were the softest and most delicate in order not to stress the berries; this process, together with the accurate selection of musts and their subsequent decanting for not less than 12 hours, allowed the elimination of any less elegant vegetal components. Fermentation took place at a controlled temperature (17°C) in 600 l French oak tonneaux, of medium toasting and 20% new. At the end of this period the two varieties were blended and then the wine was aged on fine lees. In a second moment, a small selection of Syrah vinified in white from the previous harvest (Vin de Reserve) was added and aged in barrique for 20 months.

# Tasting notes

Aurea 2020 is extremely elegant and bewitching; its crystalline and delicate color is characterized by brilliant nuances reminiscent of rose gold. It is an intense and deep wine with a complex bouquet. It starts with wonderful fruity notes, of nectarine peach, followed by a delicate hint of sweet spices, as well as toasted notes which almost turn into a caramel sensation. The palate is smooth and has a beautiful minerality and elegant acidity. Long, persistent and deep on the palate.