FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2021



Formati

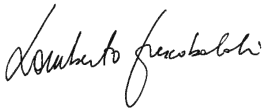
(0.75 L), Magnum (1.5 L)

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Aurea Gran Rosé 2021

Toscana IGT Rosato

"The idea for this Cru came to me one morning, watching the sun rise over the vineyards of the Tenuta Ammiraglia. The tenuous rays of sunlight that illuminated the Maremma coast inspired the Aurea Gran Rosé; the estate's signature wine, it represents the meeting between the sea and vineyard, between Syrah and Vermentino, and the elegance and harmony of nature."



Climatic trend

The 2021 vintage is somewhat reminiscent of the 2017 vintage, as both summers were fairly hot, and the proximity to the sea remains one of the most important factors in terms of ripeness, bringing a wonderful freshness to the grapes. The rainy winter period built up water reserves for the plants, which ensured excellent vegetative growth and proved vital during the dry period that lasted from the end of spring to the end of summer. The spring temperatures were slightly below the seasonal average, which led to slightly delayed budding and helped ensure a good vegetative/productive balance, ideal for the later varieties. The lack of precipitation throughout the harvest period meant that the grapes were picked in an excellent state of ripeness. All of these factors have resulted in a wonderful vintage.

Vinification and ageing

Aurea is born from grapes grown at an altitude of 150 metres above sea level, in clay soils rich in stones with a beautiful southern exposure. Aurea's secret lies in the nature of the land, the vineyard management, and, of course, the human element. Embracing the estate's proximity to the sea, Aurea draws on vine techniques typically used for white varieties, relying on a white production process even for the Syrah grapes. Its distinctive elegance and full body are the result of a great deal of care in both the vineyard and the cellar. From the vineyard to the cellar, attention to detail is key. The grapes were harvested by hand, with each bunch going through a rigorous and thorough selection process, starting from the first light of dawn and always in the coolest hours of the day. Once they had been harvested, the grapes were quickly transported to the cellar, where further meticulous work began. Whole bunches were carefully checked and loaded into the press, an oxygen-free environment. The pressure applied during this phase was as soft and gentle as possible to avoid stressing the berries; this process, together with the carefully selected must and its subsequent decanting for no fewer than 12 hours, helped to eliminate any less elegant vegetal qualities. Fermentation took place at a controlled temperature (17 °C) in 600 L French oak tonneaux, medium toasted and 20% new. At the end of this period, we were able to combine the two varieties, which were then maturated on fine fermentation lees. Later, a small amount of carefully selected Syrah from the previous harvest (Vin de Reserve), which had undergone the white vinification process and been aged in barriques for 20 months, was added.

Tasting notes

The 2021 Aurea Gran Rosé has a soft and delicate colour enriched with brilliant hints of rose gold. The complex bouquet shifts from notes of wild berries, orange and pink grapefruit peel, peach blossom, and Mediterranean herbs to a delicate peppery finish. In the mouth, it has a broad and crunchy structure. During the first few months, it will be more airy and fruity, while later it will become more mineral, complex, long and structured. The tertiary notes will also return to the palate, creating an intriguing and elegant complexity.



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