FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2022



Formati

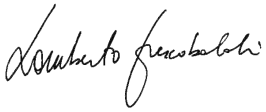
(0,75 l), Magnum (1.5 l)

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Aurea Gran Rosé 2022

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

There was a good amount of rainfall in winter 2021/2022, as well as in spring 2022. This situation created sufficient water reserves for the subsoil. Budding took place a few days later than usual, but the increase in temperatures led to smooth vegetative development. Summer days with above-average temperatures allowed the Syrah and Vermentino grapes to ripen splendidly. Consequently the aromatic evolution was magnificent. The sun and the refreshing sea breezes were the perfect companions during the harvest period; both allowed the plants to achieve a compositional balance that expresses this microclimate. The most genuinely Mediterranean expression of Tuscany.

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

Aurea Gran Rosè 2022 has a very delicate pale pink colour with rose gold tints. The bouquet is complex and intense. Characteristic scents include red fruits, peach and hints of citrus fruits that help give the wine a wonderful freshness. On the palate the structure is wide. It has beautiful minerality. Persistence and depth of palate.