

**FRESCOBALDI**
TOSCANA

Aurea Gran Rosé 2023

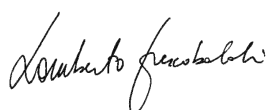


Formati
(0.75 L), Magnum (1.5 L)

Aurea Gran Rosé 2023

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 2023 vintage was characterised by a mild winter with plenty of rain, concentrated mainly in December and January. The rains in March and April allowed the plants to develop a vigorous, strong leaf wall, ensuring excellent vegetative development; the increase in temperatures and amount of water accumulated during the spring period led to good cluster development in the summer period. The excellent summer temperatures and temperature fluctuations between day and night allowed aromatic substances to accumulate on a large scale; the harvest period, characterised mainly by sunny days, enabled grapes to be picked at an optimal degree of ripeness. All this has translated into highly structured wines with great aromatic expression.

Vinification and ageing

Aurea is made with 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 at least 12 hours, helped 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 matured on fine fermentation lees. A small amount of carefully selected Syrah from the previous harvest (Vin de Reserve), which had undergone the white vinification process and had been aged in barriques for 20 months, was added at a later stage.

Tasting notes

Aurea Gran Rosè 2023 has a soft pink colour with rose gold reflections and is crystal clear and delicate. The bouquet is characterised by notable intensity and complexity. The opening notes are those of fresh fruit, with hints of nectarine and citrus fruits such as pink grapefruit, followed by candied orange peel and floral notes of peach blossom. On the palate, it is smooth, with an elegant acidity, long and well-structured, with tertiary notes that reappear, giving it a deep and lasting finish.