FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2024



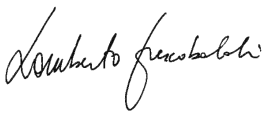
Formati

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Aurea Gran Rosé 2024

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 2024 vintage at Tenuta Ammiraglia saw a particularly mild winter, especially in the first months of the year, and widespread rainfall until early spring. These conditions created adequate water reserves to cope with the hot and dry summer. The high temperatures allowed for splendid flowering in June. From mid-August, the early rain returned, and the night-time temperature variations settled into their regular rhythm, ensuring good ripening with a nice freshness in the grapes at the time of harvest. This vintage yielded good results in terms of quality and quantity.

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 meticulous 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 maturated 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 Rosé 2024 is an enchanting pale pink colour with rose gold nuances. The bouquet is intense and complex, with an incipit that reveals splendid notes of fresh fruit, including nectarine and small red berries. The hints of citrus and the light spiciness perceived on the finish are particularly remarkable. Each sip is soft, velvety, fresh and savoury at the same time. The elegant tertiary notes in the aftertaste are delightful. A long, complex and structured wine.