FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2025

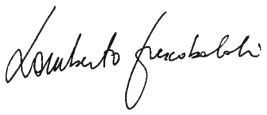
Formati

FRESCOBALDI
TOSCANA

Aurea Gran Rosé 2025

Toscana IGT Rosato

“The idea for this Cru came to me one morning as I watched the sunrise over the vineyards of Tenuta Ammiraglia. The soft rays of sunlight illuminating the coast of the Maremma inspired the creation of Aurea Gran Rosé—the estate’s signature wine, a perfect union of sea and vineyards, Syrah and Vermentino, and the elegance and harmony of nature.”



Climatic trend

The 2025 season will be remembered for its balance and quality. The winter was characterized by mild days, with no freezing temperatures, and was rather rainy. Rainfall was particularly concentrated in February and continued throughout the spring. This helped replenish the groundwater table, contributing to regular and uniform budbreak in the vines. The summer was marked by intense heat, especially in June and July, and was followed by a prolonged period of above-average temperatures, which were mitigated by some rainfall in September.

Vinification and ageing

Aurea is made from grapes grown at an altitude of 150 meters above sea level, on clay soils rich in mineral content and with a beautiful south-facing exposure. The secret of Aurea lies in the combination of terroir characteristics, vineyard management, and, of course, the human factor. Aurea is crafted where proximity to the sea combines with vineyard practices typical of white grape varieties and a white winemaking process even for Syrah. Its unmistakable elegance, blended with full body, is the result of meticulous care in both the vineyard and the cellar. From the vineyard to the cellar, attention to detail is fundamental. The grapes were hand-harvested with a scrupulous and rigorous selection of the clusters, beginning at the first light of dawn and always during the coolest hours of the day. Once harvested, the grapes were quickly transported to the winery, where careful and meticulous work began. The whole clusters, loaded into the press in an oxygen-free environment, were meticulously monitored. The pressures applied during this phase were as gentle and delicate as possible, so as not to stress the berries; this process, combined with the careful selection of the musts and their subsequent decanting for no less than 12 hours, allowed for the elimination of any less elegant vegetal components. Fermentation took place at a controlled temperature (17°C) in 600-liter French oak tonneaux of medium toast, 20% of which were new. At the end of this period, we proceeded to blend the two varieties, followed by a period of aging on the fine lees from fermentation. Subsequently, we added a small selection of Syrah vinified as a white wine from the previous harvest (Vin de Réserve), which had been aged in barriques for 20 months.

Tasting notes

Aurea Gran Rosé 2025 boasts a splendid, brilliant rose-gold color. The nose is intense and complex, with aromas reminiscent of nectarine, citrus notes, wild strawberries, raspberries, and pomegranate. The floral notes evoke violets and roses. On the palate, it is savory and smooth, with well-balanced acidity. The tertiary notes are exquisite, lending the wine a long finish. The finish is excellent, with lingering hints of red fruit and a pleasant savory/mineral sensation.