


FRESCOBALDI
TOSCANA

Tenuta Ammiraglia Alie 2014



Formati
0,75 l

Alie 2014

Toscana IGT

(H)alie, a sea nymph who is also a symbol of sensuality and beauty, inspired Alie, an elegant rosé with a luminous pink hue and subtle ruby highlights. It is a stylish, beautifully-balanced blend of Syrah and Vermentino, varieties that express their finest qualities when grown near the sea. Scents of spring wildflowers, wild strawberries, and citrus peel meld with a tasty vein of earthy minerality, classic to this growing area, that supports a delicate structure and infuses a lengthy, complex finish. Alie makes an enchanting aperitif wine as well as throughout a meal, enjoyed with close friends and family.

Climatic trend

The Syrah grapes, picked on 17 September, achieved full ripeness a few days later than previous years and displayed fine acidity and aromatic richness. The Vermentino harvest began after 18 September. The cool growing season allowed these grapes to achieve complete sensory and varietal perfection, effortlessly yielding must with good sugar levels and crisp, deep aromas.

Technical notes

Origin: Maremma Toscana

Wine Variety: Syrah, with a touch of Vermentino

Alcohol content: 12%

Maceration Time: No maceration; wine immediately pressed off

Malolactic Fermentation: None

Maturation: Stainless steel - 4 months in steel and 1 month in bottle

Tasting notes

Alie appears a pale pink enhanced by hints of peach. Notes of citrus predominate on the nose, along with scents of wild strawberry and white melon. It enters crisp and full-flavoured in the mouth, quickly opening to generous, aromatic fruit that continues through to an intense, lingering finish. (Tasted March 2015.)

Wine pairing: Alie partners beautifully with smoked fish, particularly salmon, as well as with prosciutto, lighter meats, poultry and fish. It is particularly recommended with well-spiced dishes and Asian cuisine.

Awards

Wine Spectator: 87 Points