FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2015



Formati

0,75 l

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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 growing season was characterised by heavy rainfall both at the end of autumn and during the winter, which contributed in keeping underground water levels well-supplied. When compared to previous years, budding began about a week late, but a favourable climate in April and May—as well as a very hot July mitigated by cooler evenings—accelerated the plants' growth, allowing for an early veraison. The grapes' ripening progressed softly due to a rainy August that lowered temperatures, resulting in a product distinguished by excellent aromatic polyphenols.

Technical notes

Origin: Toscana
Wine Variety: Syrah and Vermentino
Alcohol content: 12,5%
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

Alìe 2015 is a refined and elegant wine characterised by its pale rose colour and subtle peach highlights. Fruity and intense to the nose, the wine possesses significant aromas of citrus fruits and notes of marasca cherries and white melon. It's noteworthy for its excellent balance and an intense and persistent finish. (Tasted in March 2016)

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

Decanter: 91 Points
The Drinks Business: Gold Medal