FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2016



Formati

0,75 l, Magnum

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Toscana IGT

Alìe, a fabled sea nymph, a symbol of sensuality and beauty, inspired Alìe, 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 combine with a tasty vein of earthy minerality, classic to this growing area, that supports a delicate structure and infuses a lengthy, complex finish. Alìe makes an enchanting apèritif wine as well as throughout a meal, enjoyed with close friends and family.

Climatic trend

The climatic season was characterized by a relatively dry autumn and a winter with temperatures that never dropped below freezing. The mild winter and early spring influenced the vine's life-cycle with a budding 10 days earlier than the previous vintage. Spring rains replenished the water table allowing the vines to be sustained through the dry summer; summer temperatures were within seasonal averages. These near optimal seasonal conditions gave us healthy, ripe, aromatically balanced grapes.

Technical notes

Origin: Tuscan Maremma
Altimetry: 300 metres
Surface: 5 hectares
Exposure: South, southwest
Soil typology: Very rocky calcareous clay
Plant density: 5.500 vines per hectare
Breeding: Spurred cordon
Wine Variety: Syrah, with a touch of Vermentino
Alcohol content: 12,5%
Maceration Time: No maceration; wine immediately pressed off
Malolactic Fermentation: None
Maturation: Stainless steel - 3 months in steel and 1 month in bottle

Tasting notes

Alìe 2016 is a refined and elegant wine characterised by its pale rosé colour and subtle peach highlights. Fruity and intense with immediate freshness on the nose enriched by ripe fruity notes, that carry from the nose to the palate, enhanced by a textured streak of minerality. A characterful rosé with a long, fresh finish.

Wine pairing: Alìe 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.