FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2017



Formati

Bottle, Magnum

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Alìe 2017

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 growing season distinguished itself for a relatively rain-free autumn, and a dry and mild winter, which led to an earlier budding than usual. The spring rains guaranteed excellent water reserves during the long a dry summer with temperatures consistently above 30°C, guaranteeing excellent and healthy grapes.

Technical notes

Origin: Tuscany
Wine Variety: Syrah, with a touch of Vermentino
Alcohol content: 12,5%
Maceration Time: No maceration; wine immediately pressed off
Malolactic Fermentation: n/a
Maturation: Stainless steel - 4 months in steel and 1 month in bottle

Tasting notes

Alìe 2017 is a refined and elegant wine characterised by its pale rosé colour and subtle peach highlights. Intense, with immediate freshness and a bouquet of ripe, elegant fruit. In the mouth, the wine is enveloping and well-rounded with citrus notes of pink grapefruit mixed with Marasca cherries and white-flesh fruits that bequeath the wine with an aromatic and persistent 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.

Awards

The Drinks Business: Bronze Medal
JamesSuckling.Com: 90 Points
Mundus Vini: Gold Medal