

## Tenuta Ammiraglia Alie 2017



## Alie 2017

Toscana IGT

Alie, a fabled sea nymph, 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 combine 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 apéritif 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

Alie 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:** 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

The Drinks Business: Bronze Medal

JamesSuckling.Com: 90 Points

Mundus Vini: Gold Medal

