FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2018

Formati

75 cl, Magnum

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Toscana IGT

Alìe, or “Halia”, a figure from Greek mythology, a sea nymph and a symbol of sensuality and beauty. Alìe, an elegant rosé with a pale pink hue and subtle ruby highlights, is a stylish, beautifully-balanced blend of Syrah and Vermentino, varieties that express their finest qualities when grown near the sea. Scents of white flowers, wild strawberries and citrus peel combine with a hint of earthy minerality, typical of this growing area. With its delicate structure and lengthy, complex finish, Alìe is both an enchanting aperitif wine, as well as a delicious accompaniment to a meal shared with close friends and family.

Climatic trend

The 2018 growing season was marked by abundant rainfall and a few snow storms during the winter, allowing for sufficient water reserves to be stored in the soil. Additional heavy rain in the spring caused a slight delay in sprouting. After this initial period, rising temperatures led to regular plant development. Very hot summer days contributed to splendid grape ripening and magnificent aromatic development. The sun and refreshing sea breezes of September were perfect companions during the harvest period, both leading to a compositional balance typical of this micro-climate.

Technical notes

Origin: Tuscany
Wine Variety: Syrah, Vermentino
Alcohol content: 12,5%
Maturation: Stainless steel - 4 months in steel and 1 month in bottle

Vinification and ageing

Alìe’s secret lies in the combination of its territorial features, the management of the vineyard and, of course, the human element. Proximity to the sea, vineyard cultivation typical of white varieties and a production process off the skins for the Syrah variety all give life to Alìe. From the vineyard to the cellar, attention to detail is fundamental. Once harvested, the grapes are quickly transported to the cellar in order to not spoil or damage the bunches. One of the highlights of Alìe’s production is the crushing stage. In the absence of oxygen, the bunches are loaded whole into the press. The pressure applied during this phase is of the utmost softness and delicacy. This process, together with the careful selection of the must and its subsequent decanting for no less than 12 hours, makes it possible to eliminate all the vegetal components that would otherwise make the wine unpleasant.Fermentation takes place in stainless steel vats at a controlled temperature of less than 20°C. After ageing on fine lees for a few months, including a subsequent period in the bottle, Alìe 2018 is finally ready to entice and captivate with each passion imbued sip.

Tasting notes

Alìe 2018 stands out for its extreme sensuality. Its pale pink colour with peach nuances immediately expresses its intriguing personality. The sharp and unmistakable bouquet floods the senses with intoxicating Mediterranean aromas that meld with the fragrances of fresh and ripe fruit. September peach bursts forth followed by floral notes with subtle scents of rose. The result is an extremely mellow, fine and elegant nose. In the mouth, the fruity notes return, with the addition of captivating touches of citrus such as pink grapefruit. Little by little, a tangy undertone elegantly makes its entrance into this whirlwind of flavour sensations. Alìe 2018 is full, silky and deep, with an after-taste that explodes in a succession of fresh and persistent aromas.

Awards

Falstaff: 93 Points
The Drinks Business: Gold Medal
JamesSuckling.Com: 90 Points