FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2019



Formati

75 cl, Magnum

FRESCOBALDI
TOSCANA

Alìe 2019

Toscana IGT

Alìe, or “Halia”, is 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 2019 growing season varied greatly. After a cold, dry winter, the plants began growing very early, starting in March. The coldest and rainiest period in late spring slightly slowed down the growth of the vines and resulted in the water reserves being restored in preparation for what was to be a hot summer. When it came time to harvest the grapes, the vineyards were in excellent physiological shape. The favourable summer weather conditions resulted in very healthy grapes with excellent phenolic ripeness and exquisite aromas.

Technical notes

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

Vinification and ageing

Alìe’s secret lies in the combination of the features of the terroir, the management of the vineyard and, of course, the human element. Once harvested, the grapes were quickly transported to the cellar in order to protect 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, eliminates all the vegetal components that could otherwise make the wine unpleasant. Fermentation took 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 2019 is finally ready to entice and captivate through each sip imbued with passion.

Tasting notes

Alìe 2019 stands out for its extreme sensuality. Its pale pink colour with peach nuances immediately expresses its intriguing personality. The sharp and unmistakable bouquet melds with the fragrances of fresh and ripe fruit. Salted notes return on the palate. Flavour and freshness are well balanced, with Alìe 2019's persistence making it an elegant, fine wine.

Awards

Falstaff: 93 Points
James Suckling: 91 Points
Vinous: 91 Points
The Drink Business: 90 Points
Civiltà del bere: Gold Medal
Luca Maroni: 92 Points