FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2020



Formati

0,75 lt, Magnum, 3 lt

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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 growing season was marked by abundant rainfall in autumn, followed by a mild winter and above-average temperatures in spring, resulting in surprisingly stable growth throughout our vineyards. While the summer weather was hot and dry, sea breezes from the nearby Tyrrhenian coast mitigated the effect of the daytime temperatures, enabling the grapes to ripen well. The harvest, which began during the last week of August, yielded perfect grapes rich in fresh, fruity aromas. The brief periods of rainfall in September enabled the later varieties to mature well, resulting in grapes with excellent phenolic ripeness and exquisite aromas.

Technical notes

Wine Variety: Syrah, Vermentino
Alcohol content: 12%
Maturation: 3 months in steel tanks

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 are quickly transported to the cellar in order to protect the bunches. One of the highlights of Alìe’s production is the pressing 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 2020 is finally ready to entice and captivate imbuing each sip with passion.

Tasting notes

Alìe 2020 boasts a soft pink colour with delicate, peach-like hues. The elegant array of aromas make it a one-of-a-kind wine. Characterised by strong citrus notes, such as pink grapefruit, and floral notes that blend together seamlessly and beautifully enhance each other, it leaves a very pleasant after-taste. Hints of peach and grapefruit and aromas of tropical fruit, such as passion fruit and mango, stand out on the palate. Shortly after, hints of Mediterranean herbs, like thyme, sage and rosemary begin to appear. This rich and highly sensual wine is tangy and has a lovely mineral quality when tasted.