FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2021



Formati

0,75 lt, Magnum, 3 liters

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Toscana IGT

Alìe, figure of Greek mythology, one of the sea nymphs, symbol of sensuality and beauty. Alìe, an elegant Rosé with a clear and pure color, with light ruby reflections. A refined balance between Syrah and Vermentino, which find their maximum expression in the proximity of the sea. Aromas of white flowers, wild strawberries and citrus peels blend in a delicate structure with hints of minerality typical of the territory, which give a long and rich finish. Enchanting from aperitif to meals and in good company.

Climatic trend

Vintage 2021 reminded us in some aspects the 2017, in which the summertime was pretty hot and where the closeness to the sea remained always one of the most important aspects in terms of ripening, always ensuring a wonderful freshness in the grapes. The rainy winter period allowed the storage of water reserves for the plant, which guaranteed an excellent vegetative development and were necessary because of the absence of rainfall in the period which lasted from the end of spring until the end of summer. Spring temperatures slightly below the seasonal average led to a slight slowing down of the sprouting, favoring a good vegetative-productive balance, optimal for the less precocious varieties. The absence of precipitation throughout the harvesting period led to the harvesting of grapes with an excellent state of ripeness. All this resulted in a splendid vintage.

Technical notes

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

Vinification and ageing

The secret of Alìe lies in the combination of territorial characteristics, vineyard management and, of course, the human factor. Grapes, once harvested, were transported to the winery in a short time in order not to waste or damage the bunches. One of the most important moments of Alìe's production was represented by the pressing phase. Bunches, whole and in absence of oxygen, were loaded in the press. Pressures applied during this phase were extremely soft and delicate; this process, together with an accurate selection of musts and a subsequent decanting of them, for no less than 12 hours, allowed the exaltation of the distinctive characteristics of this seductive rose. Fermentations took place in stainless steel tanks at a controlled temperature lower than 19° C (66° F). After a few months of aging on fine lees, subsequently including a period in bottle, Alìe 2021 was ready to seduce and fascinate making every sip passionate.

Tasting notes

Alìe 2021 shows a beautiful pale pink color. To the nose stand out intense fruity and floral scents such as peach, rose and peony. Citrus notes perfectly integrated in the context give a wonderful crispness even more accentuated by delicate iodine hints. The bouquet is all in progress and in a second moment appear sensations of aromatic herbs such as thyme and sage. The taste-olfactory correspondence is impressive, moreover to the palate is perceived a wonderful crispness together with sapidity. Alìe is a full bodied, silky and smooth wine.