FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2022



Formati

0.75 lt, Magnum, 3 L

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Toscana IGT

Alìe, a figure from Greek mythology, one of the sea nymphs, symbol of sensuality and beauty. Alìe, an elegant rosé with a light, pure colour and subtle ruby hues. A fine balance between Syrah and Vermentino, which find their ultimate expression in close proximity to the sea. Aromas of white flowers, wild strawberries and citrus fruit rind blend into a delicate structure with mineral hints typical of the area, giving a long and rich finish. Charming as an aperitif or with meals and good company.

Climatic trend

Winter 2021/2022 was characterised by good rains, as was spring 2022. This situation created sufficient water reserves for the subsoil. The budding took place a few days later than usual, but the increased temperatures led to smooth vegetative development. Summer days with above-average temperatures allowed the Syrah and Vermentino grapes to ripen splendidly. Consequently the aromatic evolution was magnificent. The sun and the refreshing sea breezes were the perfect companions during the harvest period; both allowed the plants to achieve compositional balance, an expression of this microclimate. The most genuinely Mediterranean expression of Tuscany.

Technical notes

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

Vinification and ageing

Alìe's secret lies in the nature of the land, the vineyard management, and, of course, the human element. The grapes, once harvested, were transported to the cellar quickly in order not to spoil or damage the bunches.One of the highlights of the production of Alìe was the pressing phase.Whole bunches were loaded into the press, an oxygen-free environment. The pressure applied during this phase was extremely soft and gentle; this process, together with the carefully selected must and its subsequent decanting for no fewer than 12 hours, helped to bring out the distinctive characteristics of this tempting rosé. The fermentations took place in stainless steel tanks at a controlled temperature below 19° C. After maturing for a few months on fine lees, later including a period in the bottle, Alìe 2022 has turned out as persuasive and charming as usual.

Tasting notes

Alìe 2022 has a splendid soft pink appearance. On the nose, its fruits are particularly varied: citrus notes of cedar and bergamot, ripe peach and white fruits. Next, Alìe's floral soul is dominated by iris, orange blossom and peony. The long bouquet continues with clear hints of iodine and aromatic herbs such as thyme, rosemary and sage. The consistency between the aroma and flavour is remarkable and precise, characterised by a fresh, rich taste. Alìe is a rich, silky, soft and satisfying wine.