FRESCOBALDI
TOSCANA

# Tenuta Ammiraglia
# Alìe 2023




Formati

0.75 lt, Magnum, 3 L

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Toscana IGT

Alìe, a figure from Greek mythology, one of the sea nymphs, a symbol of sensuality and beauty. An elegant rosé with a clear, pure color and soft ruby reflections, it celebrates its tenth vintage with the 2023 vintage. For the occasion, Marchesi Frescobaldi celebrates its rosé by dedicating to it a poetic passage inspired by the epic poems: the Alìade "Alìe, nymph of the sea, resplendent, with a gentle soul. On an island she lived, and when she saw sailors sailing, she lent them the waves of her sea. She would hand them an elixir, pink and delicate. Then, after a laugh, she would return to the rock to wait for another lucky one."

## Climatic trend

The 2023 vintage was characterised by a mild winter with plenty of rain, concentrated mainly in December and January. The rains in March and April allowed the plants to develop a vigorous, strong leaf wall, ensuring excellent vegetative development; the increase in temperatures and amount of water accumulated during the spring period led to good cluster development in the summer period. The excellent summer temperatures and temperature fluctuations between day and night allowed aromatic substances to accumulate on a large scale; the harvest period, characterised mainly by sunny days, enabled grapes to be picked at an optimal degree of ripeness. All this has translated into highly structured wines with great aromatic expression.

## 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 2023 is characterised by its splendid pale pink colour. The bouquet is complex, with sensations that recall citrus notes, nectarine peach, floral notes of peony and rose. It continues with notes of aromatic herbs, such as thyme, sage and rosemary. The iodine notes are beautiful. There is a notable harmony in taste and aroma. Your palate will detect a beautiful freshness and notable flavour.