FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2024



Formati

0.75 lt, Magnum, 3 lt

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Toscana IGT

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

Climatic trend

The 2024 vintage at the Tenuta Ammiraglia was characterized by a particularly mild winter, spece in the early months of the year and with widespread rains until early spring. These created adequate water reserves to cope with the hot and dry summer. The high temperatures therefore allowed for a splendid flowering in June. From mid-August the first rains reappeared and nighttime temperature ranges returned fairly regularly, this allowed for good ripening with a nice freshness in the grapes at harvest. The vintage yielded good results in terms of quality and quantity.

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. The grapes, once harvested, were transported to the winery in a short time in order not to spoil or damage the clusters. One of the highlights of Alìe's production was the pressing phase. The bunches, whole and in the absence of oxygen, were loaded into the press. The pressures applied during this phase were extremely soft and gentle; this process together with the careful selection of the musts and a subsequent decanting of them, for no less than 12 hours, allowed the distinctive characteristics of this seductive rosé to be enhanced. Fermentations took place in stainless steel tanks at a controlled temperature below 19° C. After a maturation of a few months on fine lees, subsequently including a period in the bottle, Alìe 2024 was as persuasive and charming as its wont.

Tasting notes

Alìe 2024 is characterized by a splendid soft pink color with beautiful peach highlights. The nose impresses with fruity notes reminiscent of citrus sensations and hints of nectarine; the fruity notes also intrigue ranging from rose to peony. It then continues with notes of Mediterranean herbs. The palate is fresh and savory; beautiful taste-olfactory correspondence.