FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Alìe 2025



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 reach their fullest potential from grapes grown near 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. Enchanting as an apéritif or with meals and good company.

Climatic trend

The season 2025 is a vintage that will be remembered for its balance and quality. The winter was characterised by mild days, without harsh temperatures and quite rainy. The rains were concentrated especially in the month of February and continued throughout the spring period. This situation helped to replenish the groundwater, contributing to a regular and uniform budding of the vines. The summer was very hot, especially in the months of June and July, and continued with above-average temperatures, which were mitigated by some rainfall in September.

Technical notes

Wine Variety: Syrah, Vermentino
Alcohol content: 12%
Maturation: 3 months in stainless 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 2025 has turned out as persuasive and charming as usual.

Tasting notes

Alie 2025 has a beautiful pale pink colour, tinged with a hint of peach. Its intriguing and elegant bouquet brings to mind citrus sensations of grapefruit that blend with notes of ripe fresh fruit and floral hints of rose and peony. It continues with notes of Mediterranean herbs and sea spray. On the palate, it is savoury and fresh. It offers a remarkable balance between taste and aroma. The 2025 vintage of Alìe also reveals a passionate character.