

FRESCOBALDI, AMMIRAGLIA ALIE ROSÉ



DESCRIPTION

Alie stands out for its extreme sensuality. Its pale pink colour with peach nuances immediately expresses its intriguing personality. The sharp and unmistakable bouquet floods the senses with intoxicating. Mediterranean aromas that merge with the fragrances of fresh and ripe fruit. Peach bursts forth followed by floral notes with subtle scents of rose. The result is an extremely mellow, fine and elegant nose. In the mouth, the fruity notes return, with the addition of captivating touches of citrus such as pink grapefruit. Little by little, a slightly sour undertone elegantly makes its entrance into this whirlwind of flavour sensations. Alie is full, silky and deep, with a finish that explodes in a range of fresh and persistent aromas.

VINIFICATION

Once harvested, the grapes are quickly transported to the cellars in order to maintain the quality of the bunches. One of the highlights of Alie's production is the crushing stage. In the absence of oxygen, the bunches are loaded into the press. The pressure applied during this phase is of the utmost softness and delicacy. This process, together with the careful selection of the must and its subsequent decanting for no less than 12 hours, makes it possible to eliminate all the vegetal components that would otherwise make the wine unpleasant. Fermentation takes place in stainless steel vats at a controlled temperature of less than 20°C. After aging on fine lees for a few months, then following a ripening in the bottle, Alie is finally ready to seduce and captivate with each sip.

UNIQUE SELLING POINTS

- Named after the legendary being Alie, a symbol of sensuality and beauty.
- Pairs well with smoked fish, light meats, and poultry.
- Delicious as an aperitif.

AWARDS

2019 - The Drinks Business : Gold | 2019 - Fallstaf : 93/100

ADDITIONAL INFORMATION

Grape variety: Syrah, Vermentino
Brand: Frescobaldi
Country: Italy
Area: Tuscany
Color: Rosé
Category: Wine
Flavor profile: Elegant, Fresh, Fruity
Alcohol percentage: 12.00