

ALIE 2016



Denomination Toscana IGT

Description Alie, a sea nymph who is also a symbol of sensuality and beauty, inspired Alie, an elegant rosé with a luminous pink hue and subtle ruby highlights. It is a stylish, beautifully-balanced blend of Syrah and Vermentino, varieties that express their finest qualities when grown near the sea. Scents of spring wildflowers, wild strawberries, and citrus peel meld with a tasty vein of earthy minerality, classic to this growing area, that supports a delicate structure and infuses a lengthy, complex finish. Alie makes an enchanting aperitif wine as well as throughout a meal, enjoyed with close friends and family.

Vintage Report The climatic season has been characterized by a relatively dry autumn and a winter with temperatures that never dropped below freezing. The mild temperatures of late winter and early spring have anticipated the awakening of plants with early budding of about 10 days than the previous vintage. In the spring we had some rainfall events, that allowed to the plants to obtain in all the summer period a water reserves. the summer was extremely dry, but fortunately with temperatures in the seasonal average. All this led us to the harvest with a state of health of the grapes and of impeccable plants.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Tuscan Maremma

TECHNICAL INFORMATION

Variety Syrah, with a touch of Vermentino

Alcohol by volume 12,5%

Length of maceration on the skins No maceration; wine immediately pressed off

Malolactic fermentation None

Maturation method Stainless steel

Length of maturation 3 months in steel and 1 month in bottle

Bottle formats 0,75 lt, Magnum

Tasting Notes Alie 2016 is a refined and elegant wine characterised by its pale rose colour and subtle peach highlights. Fruity and intense whit immediate freshness to the nose gained in ripe fruity, the wine possesses significant aromas that give texture a streak of minerality and in depth, citrus fruits and notes of marasca cherries and white melon. It's noteworthy for its excellent balance and an intense and persistent finish.

Serving suggestions Alie partners beautifully with smoked fish, particularly salmon, as well as with prosciutto, lighter meats, poultry and fish. It is particularly recommended with well-spiced dishes and Asian cuisine.