

Alie Ammiraglia Rose from Syrah & Vermentino IGT



Origin

Country	Italy
Wine Region	Tuscany
Winery	Frescobaldi

Technical Data

Grape Varieties	Syrah & Vermentino
Type	Dry rose wine
Bottle Sizes Available	750 ml + gift box set
Closure	Technical cork

Vinification	The whole bunches are loaded in the press in the absence of oxygen. Pressures applied during this phase is extremely delicate. Contact with the must for about 12 hours. Fermentation in stainless steel tanks at a controlled temperature lower than 19°C.
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Ageing	3 months in stainless steel tanks.
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Description

In Brief	Alie, figure of Greek mythology, one of the sea nymphs, symbol of sensuality and beauty. A refined balance between Syrah and Vermentino, which find their maximum expression in the proximity of the sea.
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Tasting notes	An elegant rose with a clear and pale pink colour, with light, ruby reflections. Aromas of white flowers, peach, wild strawberries and citrus peels blend in a delicate structure with hints of minerality typical of the territory. On the palate, notes of aromatic herbs such as thyme and sage. A crisp and juicy body with a long and rich finish. Alie is a full bodied, silky and smooth wine.
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Food Pairing	Enchanting from aperitif to meals and in good company.
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