

Ali Toscana IGT



Ali is a Sangiovese-based wine made of equal parts of two clones of Sangiovese: F9 and CH-20. The F9 Sangiovese clone contributes vibrant fruit qualities to the wine and CH-20 provides structure. After fermentation the Sangiovese spent one year aging in stainless steel. With the 2015 vintage, just before bottling, winemaker Francesco Rosi added some Cabernet Sauvignon from the Tolaini estate. The Cabernet Sauvignon, which aged in French oak for three months, adds body to the wine but Sangiovese is still the protagonist: its bright cherry and fresh vibrancy continue to shine through. The name Ali means “wings” in Italian and is also the name of winery owner Lia Tolaini-Banville’s “little angel”; her daughter. The artwork from the label is a detail of Cupid from the original artwork for the Bramosia Chianti Classico label by Rik Olsen.

Grape varieties : 90% Sangiovese and 10% Cabernet Sauvignon

Altitude : 200m ASL

Exposure : South

Soil : Lime and clay, with a considerable presence of stones

Alcohol : 13%

Tasting notes :

This wine has aromas of juicy red berry fruit. Medium-bodied and soft on the palate, with balanced acidity and ripe tannins. Delicious with pastas and grilled meats, yet also very drinkable without food.

