

Aliki



IGT TOSCANA

Grapes: Merlot & Malbec

Size: 2 hectares

Training System: Spurred cordon

Soil: Clayey with limestone stripes

Production: 70 Ql. per hectare

Wine making process: Maceration on the skins for 14 days; alcoholic fermentation at controlled temperature between 12° and 14° degrees in 1500 litres stainless steel vats; 3 months ageing on lees, filtration and bottling

TASTING NOTE:

The name is an homage to Giovanni's Bulgari mother, Alice. A determined woman with a great love for the sea and ancient Greek culture.

The name Aliki is an hellenization of the name Alice, and it also refers to the refreshing and lovely Aliki island.

The nose perceives notes of fresh and crispy small red berries such as raspberries and wild strawberries, followed by hints of fresh flower and mediterraneans bushes as rosemary and thyme.

At the palate the wine shows a pleasant acidity and great minerality. The body results very well balanced and the aftertaste is long and elegant

Drinking window: +2 years