

**FRESCOBALDI**
TOSCANA

Rè mole Pian Di Remole Bianco 2015



Formati
0,75 l

Pian Di Remole Bianco 2015

Toscana IGT

Pian di Remole is a wine that comes from the Frescobaldi family's long tradition of winemaking: with intense aromas and a remarkable fruity and floral aromatic expression, it is characterized by a pleasant freshness.

Climatic trend

The excellent weather conditions in April and May provided for acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rainfall. August saw a drop in temperatures, which encouraged the plants to divert all the necessary nutrients to the clusters in order to obtain a product of excellent quality from the aromatic and polyphenolic point of view.

Technical notes

Altimetry: from 100 to 250 meters

Surface: 30 ha (74 Acres)

Exposure: Various

Soil typology: Clay sandstone

Plant density: 5,000 vines per hectare

Breeding: Spurred cordon

Wine Variety: Vermentino and Trebbiano

Alcohol content: 12,50%

Maceration Time: None

Malolactic Fermentation: None

Maturation: Stainless steel - 1 month

Tasting notes

Pian di Remole bianco 2015 presents in a crystalline straw colour, with golden reflections. The nose reveals clear exotic notes such as ananas and apple, accompanied by floral scents of hawthorn and acacia. It closes with a delicate hint of honey. In the mouth it is fresh and round. Tasting February 2016.

Wine pairing: It partners perfectly with fish, molluscs, and with seafood first courses and risottos.