


FRESCOBALDI
TOSCANA

Rè mole Pian Di Remole Bianco 2016



Formati

Bottle - Half-Bottle

Pian Di Remole Bianco 2016

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 an 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

Wine Variety: Vermentino and Trebbiano

Alcohol content: 12%

Maceration Time: None

Malolactic Fermentation: None

Maturation: Stainless steel vats - 1 month

Tasting notes

Pian di Remole bianco 2016 displays a crystalline straw colour with golden highlights. The nose reveals clear exotic notes such as pineapple 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 well-rounded.

Wine pairing: It perfectly accompanies fish, shellfish, and seafood pasta and rice dishes.