

  
**FRESCOBALDI**  
TOSCANA

# Rè mole Pian Di Remole Bianco 2017



Formati  
Bottle - Half-Bottle

# Pian Di Remole Bianco 2017

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

2017 will be remembered as a very dry year. With the exception of a crisp January, the temperatures were consistent with seasonal averages. Cold days in January notwithstanding, the grapevines awakened early from their winter slumber and the first buds made their appearance in the last third of March. Although the cold made its reappearance in April, the buds didn't suffer any damage and began growing rapidly in May leading to the flowering of the buds. The lack of water favoured a healthy ripening of the grapes. The veraison began at the beginning of August, and the harvest took place on the second week of August, earlier than usual and in line with the rest of the year's advanced timings.

## Technical notes

**Wine Variety:** Vermentino and Trebbiano

**Alcohol content:** 12,5%

**Maceration Time:** None

**Malolactic Fermentation:** None

**Maturation:** Stainless steel vats - 3 months

## Tasting notes

Pian di Remole Bianco 2017 is crystal-clear yellow straw colour with golden highlights. The nose is rich in clear exotic notes of pineapple and apple, accompanied by floral scents of hawthorn and acacia and finishes with a delicate memory of honey. In the mouth the wine is fresh and well-rounded.

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