


FRESCOBALDI
TOSCANA

Rè mole Pian Di Remole Rosso 2014



Formati
0,75 l

Pian Di Remole Rosso 2014

Toscana IGT

Pian di Remole Rosso is a wine that is the fruit of the Frescobaldi family's centuries-old winemaking tradition. This alluring, superbly-balanced wine opens to fragrant wild red berryfruit, and concludes with a lengthy finish. Maturation in oak has given it fine structure and integration of all its components.

Climatic trend

The harvested grapes were healthy, ripe and colorful. The two most important times determining their condition are a first excellent setting and a long autumnal phase with warm, sunny days and cool nights, enriching the grapes' flavors and fragrance.

Technical notes

Altimetry: from 200 to 350 metres (From 656 to 820 feet)

Surface: 50 ha (370 Acres)

Exposure: Various

Soil typology: Sandstones and clays

Plant density: 5,500 vines per hectare

Breeding: Spurred cordon and Guyot

Wine Variety: Largely Sangiovese, with a small amount of Cabernet Sauvignon

Alcohol content: 12,50%

Maceration Time: 9 days

Malolactic Fermentation: Immediately following the initial fermentation

Maturation: Stainless steel - 5 months in stainless steel, a brief stay in oak, then 2 months in the bottle

Tasting notes

Brilliant ruby red with intense violet reflections, Pian di Remole Rosso 2014 has an aroma of red berries and a slight touch of black pepper. Fresh and balanced in the mouth, this wine has a silky smooth tannin ending with fruity notes. Tasting of December 2015.

Wine pairing: This versatile wine is a perfect match for various occasions from a quick lunch to a cocktail. It blends perfectly with any type of pasta and is also ideal with coldcuts, main dishes and poultry.