

  
**FRESCOBALDI**  
TOSCANA

# Rè mole Pian Di Remole Rosso 2016



Formati  
0,375 l - 0,75 l

# Pian Di Remole Rosso 2016

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 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 rainfall the following month. 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:** 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

Pian di Remole Rosso 2016 presents itself with a bright scarlet colour, and opens up with intense, fruity notes of blackberry and bitter cherry jam, followed by the spiced scent of black pepper and balsamic sage and eucalyptus. A fresh and balanced wine defined by a pleasant persistence and a lengthy finish. Tasted in May 2017.

**Wine pairing:** This versatile wine is a perfect match for various occasions from a quick lunch to a pre-dinner drink. It perfectly accompanies any type of pasta and is also ideal with cold cuts, meat main dishes and poultry.