

**FRESCOBALDI**
TOSCANA

Rèmole Pian Di Remole Rosso 2017



Formati
0,375 l - 0,75 l

Pian Di Remole Rosso 2017

Toscana IGT

Pian di Remole Rosso is the fruit of the Frescobaldi family's long-standing winemaking tradition. It has red fruit aromas and is characterised by pleasantness, balance and good persistence in the finish. A period of maturation in wooden containers gives it structure and harmony.

Climatic trend

The summer of 2017 will be remembered as one of the hottest, which accelerated the plants' phenological phases, leading to the grapes ripening slightly earlier compared to previous years. The balance was re-established in August thanks to the rainfall and lower temperatures which helped all the substances necessary for a quality product, from the point of view of aromatic polyphenols, to move to the vines. The quantities were slightly lower compared to the previous year, which led to increased care of the grapes with an excellent final result.

Technical notes

Wine Variety: Mostly Sangiovese with a small percentage of Cabernet Sauvignon

Alcohol content: 12,50%

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

Tasting notes

Pian di Remole Rosso 2017 has a bright violet-red colour. The nose opens up with intense fruity notes of blackberry and black cherry, followed by the spiced scent of black pepper and balsamic sage and eucalyptus. A fresh, yet pleasantly soft and therefore balanced wine with good persistence in the finish.

Wine pairing: This versatile wine is a perfect match for various occasions, from a quick lunch to pre-dinner drinks. It goes perfectly with any type of pasta and is also ideal with cured meats, main dishes and poultry.