FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2015

Formati

375ml, 750ml

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The Villa di Remole, in the heart of Tuscany, is the cradle of 700 years of Frescobaldi history and tradition. Remole Bianco makes every moment of the day a memorable occasion with its refreshing crispness and delicate fruit -rich fragrances. It is the perfect partner with aperitifs, and first courses of fish, veal, and poultry.

Climatic trend

The excellent weather conditions in April and May provided for 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

Altimetry: 100-250 metres
Surface: 30 hectares
Exposure: Various
Soil typology: Clay sandstone
Plant density: 5,000 vines per hectare
Breeding: Spurred cordon
Wine Variety: Vermentino e Trebbiano
Alcohol content: 11,50%
Maceration Time: None
Malolactic Fermentation: None
Maturation: Stainless steel - 1 month

Tasting notes

Remole Bianco 2015 has a very brilliant soft straw-yellow colour with greenish reflections. The nose is pleasantly fruity, with notes of ripe pear and clear scents of nectarine. The delicate floral notes of hawthorn melt in the mouth with a palatable and balanced taste. Tasting February 2016.

Wine pairing: As an appealing, versatile white wine with crisp, fruity aromas, Remole Bianco makes a wonderful aperitif wine, but it is a tasty partner as well with generous salads and fish-based dishes.