FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2016



Formati

Bottle

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Rèmole Bianco 2016

Toscana IGT

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 an acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rains. August saw a drop in temperatures, which encouraged the plants to divert all the necessary nutrients to the grape clusters, which resulted in a product of excellent quality from the aromatic and polyphenolic point of view.

Technical notes

Wine Variety: Vermentino e Trebbiano
Alcohol content: 12%
Maceration Time: None
Malolactic Fermentation: None
Maturation: Stainless steel - 1 month

Tasting notes

Remole Bianco 2016 has a brilliant 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.

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.