FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2017



Formati

Bottle

FRESCOBALDI
TOSCANA

Rèmole Bianco 2017

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

2017 will be remembered as a very dry year. With the exception of a crisp January, the temperatures were consistent with seasonal averages. Cold days in January none withstanding, the grapevines awakened early from their winter slumber and the first buds made their appearance in the last third of March. Although the cold made its reappearance in April, the buds didn't suffer any damage and began growing rapidly in May leading to the flowering of the buds. The lack of water favoured a healthy ripening of the grapes.. The veraison began at the beginning of August, and the harvest took place on the second week of August, earlier than usual an in line with the rest of the year's advanced timings.

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 2017 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.