

Rèmole Rèmole Bianco 2018



Rè mole Bianco 2018

Toscana IGT

Villa di Remole, in the heart of Tuscany, is the cradle of the 700 years of history and tradition of the Frescobaldi family. Remole Bianco makes every moment a pleasure with its freshness and delicate fruity notes. Ideal for pre-dinner drinks, fish-based starters and white meat.

Climatic trend

The 2018 season was marked by an active winter. The mild temperatures of January were followed by a brief but extremely intense cold spell at the end of February. In general, rainfall was abundant. Spring was rainy and saw temperatures above average for the season. Between spring and summer, there was an alternation of sun and rain that resulted in sprouting beginning a week early and that then caused a slowdown. This led to wonderful flower-ing in the month of May. Although slightly delayed, veraison progressed consistently and uniformly with gradual ripening, leading to the harvest in mid-September.

Technical notes

Wine Variety: Vermentino e Trebbiano

Alcohol content: 12%

Maturation: Stainless steel - 4 month

Tasting notes

Remole Bianco 2018 features a bright straw yellow colour with subtle green reflections. Its bouquet contains pre-dominately fruity aromas, such as ripe pear and golden apple, which slowly give way to extremely delicate citrus and floral notes. On the palate, the warm note is balanced out wonderfully by the fresh vivacity and delicate richness.

Wine pairing: A pleasant and eclectic white wine with fresh and fruity aromas. Wonderful as a pre-dinner drink, it is also ideal at the dining table, with rich salads, starters and fish-based dishes.