FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2019



Formati

Bottle 0,75 l

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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 for aperitifs and first courses of fish, veal, and poultry.

Climatic trend

The 2019 season began with brief yet intense periods of rainfall. Due to the cooler and rainier conditions in May, compared to the previous year, the vines were slower to sprout, though sprouting did begin in line with the plants' natural life cycle. June, on the other hand, was warm, with higher-than-average temperatures. Summer saw significant stormy weather. Veraison began slightly later than usual.When it came time to harvest the grapes, they were in a perfectly healthy state. Harvesting was nonetheless delayed slightly by fifteen days compared to the previous year.

Technical notes

Wine Variety: Vermentino and Trebbiano
Alcohol content: 12%
Maturation: Stainless steel - 4 months

Tasting notes

Remole 2019 is straw-yellow in colour, with rather bright, green reflections. Its fresh initial aromas are those of white fruit, apples and pears, which pave the way for notes of citron and ripe lemon, as well as floral hints. On the palate, its freshness and tremendous flavour come together in perfect harmony with its warm alcohol.

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