



Rémole Remole Bianco 2019

Cimatic 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.

Territory characteristics

Wine Variety

Vermentino and Trebbiano

Alcoholic Grade

12%

fsb.specificationattributes.\$maturazione

Stainless steel - Stainless steel - 4
months - 4 months

Technical notes

Available formats

Bottle 0,75 l

Organoleptic 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.

match

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.

