FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2020

Formati

0.75 l

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Rèmole Bianco 2020

Toscana IGT

The Villa di Rèmole, in the heart of Tuscany, is the cradle of 700 years of Frescobaldi history and tradition. Rèmole 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 2020 growing season saw abundant rainfall in autumn, followed by above-average temperatures in both winter and spring. This resulted in surprisingly stable growth. The mild weather (with mild temperatures), moderate heat, adequate water supply and cool nights ensured that the vines remained strong and healthy from budbreak to harvest. The grapes were perfectly ripe and healthy when harvested.

Technical notes

Wine Variety: Vermentino and Trebbiano
Alcohol content: 12%
Maturation: 4 months in stainless steel tanks

Tasting notes

With its bright, delicate straw-yellow colour, Rèmole Bianco 2020 is a delight to behold. Fresh on the nose, hints of white fruit, including apple and pear, are immediately apparent and are accompanied by delicate hints of gooseberry. The lively citrus notes are pleasant and blend perfectly with the others. The journey continues with chamomile-like notes of white flowers. Its freshness on the palate and tangy quality combine beautifully.

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.