FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2021



Formati

75 cl

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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. With its freshness and delicate fruity notes, Remole Bianco makes any moment special. Ideal with starters, fish courses and white meat dishes.

Climatic trend

Overall, 2021 was mild despite some sharp drops in temperature in early April. Thanks to the rainy winter period, the water reserves needed for perfect vine growth were stored. From the end of spring and throughout the summer, temperatures rose again. We will remember the summer of 2021 for its significant changes in temperature from day to night, and for its prolonged drought.

Technical notes

Wine Variety: Vermentino and Trebbiano
Alcohol content: 11.50%
Maturation: 4 months in stainless steel tanks

Tasting notes

Remole bianco 2021 has a delicate, clear straw-yellow colour. The nose reveals hints of white fruit and lychee, as well as floral notes of wisteria and caper blossom. It is fresh and tangy on the palate.

Wine pairing: With its fresh, fruity aromas, this wine is pleasant and eclectic. Excellent as an aperitif, it is also perfect with rich salads, first courses and fish dishes.