FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2022



Formati

0.75 L

FRESCOBALDI
TOSCANA

Rèmole Bianco 2022

Toscana IGT

The Villa of Remole, in the heart of Tuscany, is the cradle of the Frescobaldi family's 700 years of history and tradition. Remole Bianco makes every moment pleasant with its freshness and delicate fruity notes. Ideal for apéritifs, fish-based first courses and white meats.

Climatic trend

The weather conditions of this vintage were marked by a rather early flowering cycle in the vineyards, in late May. In fact, temperatures typically seen in summer months were recorded in this period. It is no coincidence that summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, plant shoots grew and flower clusters set faster than normal, thus offering excellent uniformity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing down their initial momentum to protect themselves from the summer heat. The timely rain on Assumption Day in mid-August finally resulted in clear musts with a fragrant appearance and taste.

Technical notes

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

Tasting notes

Remole bianco 2022 has a clear straw yellow colour. On the nose, it is dominated by delicate fruits such as golden apple and winter melon, as well as notes of exotic fruits such as carambola. Floral with hints of wisteria and broom. On the palate, it is fresh and savoury.

Wine pairing: This is a white wine with fresh and fruity aromas, pleasant and eclectic. Excellent as an aperitif, it is also an ideal table accompaniment, with rich salads, first courses and fish dishes.