FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2023



Formati

0,75l 0,375 l

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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 start of the 2023 vintage was characterised by lower than average temperatures and abundant rainfall. Rising temperatures in July brought the year's averages back in line with historical averages. From August until early autumn (grapes continued to ripen into this season), temperatures significantly exceeded historical averages. This, as well as the lack of precipitation, strong solar radiation and warm southerly winds that blew over Tuscany reversed the trend from spring 2023. The harvest featured no rainfall, thus allowing us to obtain healthy grapes and harvest them at the best time.

Technical notes

Wine Variety: Vermentino and Trebbiano
Alcohol content: 12%
Maturation: steel

Tasting notes

Remole bianco 2023 has a clear straw yellow colour. The nose is dominated by notes reminiscent of green apple and pear, while the floral notes which emerge later are reminiscent of broom, wisteria and caper blossom. 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.