FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2024



Formati

0.75 L, 0.375 L

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Toscana IGT

Remole Bianco transforms every moment into a delightful experience with its freshness and delicate fruity notes. Ideal with apéritifs, fish-based first courses and white meats.

Climatic trend

2024 was quite mixed. The winter period was characterised by mild temperatures and below-average precipitation. Spring, on the other hand, brought rain showers, which were unevenly distributed but capable of providing good water reserves to face the hot summer. Starting in July, the intense heat and lack of rain accelerated the growth of the bunches. Ripening took place slowly and gradually, and the rain resumed between the end of August and the beginning of September.

Technical notes

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

Tasting notes

Remole Bianco 2024 is a clear straw yellow colour. It opens with hints of white fruit such as apple and pear, accompanied by citrus notes. The fruity notes are also reminiscent of flowers such as chamomile and hawthorn. On the palate, it has a remarkable sapidity, balanced with a wonderful freshness.

Wine pairing: This white wine boasts pleasant and eclectic fresh and fruity aromas. Excellent as an apéritif, it is also an ideal accompaniment for meals, from rich salads to first courses and fish dishes.