FRESCOBALDI
TOSCANA

Rèmole
Rèmole Bianco 2025



Formati

0.75 L, 0.35 L

FRESCOBALDI
TOSCANA

Rèmole Bianco 2025

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

The winter was mild, with no frost or freezing temperatures. Spring brought generous rainfall to replenish the soil and groundwater, creating ideal conditions for regular and even budding of the vines, which began in April. The month of June saw dry, sunny weather, perfect for the harmonious development of the shoots and bunches. The temperature variation in July was excellent. Summer allowed the vines to complete their growing cycle, with mild temperatures and some well-distributed rain.

Technical notes

Wine Variety: Vermentino and Trebbiano
Alcohol content: 11.5%
Maturation: in steel

Tasting notes

Remole Bianco 2025 is a stunning shade of straw yellow. It is fresh and fruity on the nose, with hints of pear and apple, but also tropical fruits. The citrus notes on the finish impart a wonderful liveliness. Over time, floral notes come to the fore, with hints reminiscent of hawthorn and white flowers in general. On the palate, it is dry and savoury, with a perfectly balanced acidity.

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.