

Rè mole Maremma Toscana 2014



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Maremma Toscana DOC

Authentic expression of the Maremma region, this wine is born under the hot Tuscan summer sun. Rich with intense perfumes, it is both harmonious and persistent - characterized by a very pleasant drinkability; perfect with pasta dishes, game and red meat.

Climatic trend

Technical notes

Altimetry: from 200 to 350 meters (From 656 to 820 feet)

Surface: 150 ha (370 Acres)

Plant density: 5,500 vines/ha

Wine Variety: Merlot and Sangiovese

Alcohol content: 12,50%

Maceration Time: 15 days

Malolactic Fermentation: Immediately done after the alcoholic fermentation

Maturation: Stainless steel - 5 months in steel and 2 months in bottle

Tasting notes

Wine pairing: A versatile wine, it is best paired with roasted red meats.