



## Rèmele Remole Maremma Toscana 2016

### Cimatic trend

The cool growing season alongside a slow and gradual ripening of the grapes in August allowed for the perfect expression of the Sangiovese defining characteristics, and the production of a must with a good concentration of sugars and a deep and fresh aroma.

### Territory characteristics

#### Wine Variety

Sangiovese and Merlot

#### Alcoholic Grade

13%

#### Maceration Time

15 days

#### Malolactic Fermentation

Immediately done after the alcoholic fermentation

#### fsb.specificationattributes.\$maturazione

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

### Technical notes

#### Available formats

Bottle

#### Organoleptic Notes

Pleasantly fruity with evident cherry and bell pepper notes, Rèmele Maremma 2016 is a great everyday companion. The wine's rich aromas are just as well-suited to accompany dinner with friends, pre-dinner drinks, or barbecues.

#### match

A versatile wine that prefers the company of red meats and roasts.

