


FRESCOBALDI
TOSCANA

Rèmole Rèmole Rosé 2014



Formati
0,75 l, 0.375 l

Rèmole Rosé 2014

Toscana IGT

Villa di Remole, in the heart of Tuscany, is the cradle of 700 years of history and tradition of the Frescobaldi family. Light and fresh, with pleasant family notes. Remole Rosato is a versatile wine to enjoy as an aperitif, and perfect with first and second courses of fish or vegetables.

Climatic trend

Although the summer was not that traditionally expected, the grapes at harvest time were healthy, mature, and deeply coloured. The two crucial periods during the season were excellent fruit-set and then a lengthy autumn that brought sun-filled, warm days and cool nights, conditions that enhanced grape aromatics at harvest.

Technical notes

Altimetry: 100-250 metres

Surface: 30 ha (74 Acres)

Exposure: Various

Soil typology: Clay sandstone

Plant density: 5,500 vines per hectare

Breeding: Spurred cordon

Wine Variety: Merlot

Alcohol content: 11,50%

Maceration Time: None

Malolactic Fermentation: None

Maturation: Stainless steel - Stainless steel - 4 months - 4 months

Tasting notes

Remole Rosato 2014 appears a luminous claret pink. Fruit-rich notes of raspberry and cherry immediately emerge on the nose, along with floral scents of rose petals. The rounded smoothness in the mouth is complemented by a lovely crisp acidity, and the palate continues the aromas encountered on the nose. (Tasted March 2015)

Wine pairing: Remole Rosato is a versatile wine that is perfect with aperitifs, and an ideal partner with fish and vegetarian dishes.