FRESCOBALDI
TOSCANA

Rèmole
Rèmole Rosé 2015



Formati

375ml, 750ml

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Toscana IGT

The Villa di Remole, in the heart of Tuscany, is the cradle of 700 years of Frescobaldi history and tradition. Remole Rosato, a light, crisp, well-fruited rosé, is a terrific aperitif wine, but a versatile accompaniment as well to fish or vegetarian first and main courses.

Climatic trend

The excellent weather conditions in April and May provided for acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rainfall. August saw a drop in temperatures, which encouraged the plants to divert all the necessary nutrients to the clusters in order to obtain a product of excellent quality from the aromatic and polyphenolic point of view.

Technical notes

Wine Variety: Merlot
Alcohol content: 11,5%
Maceration Time: None
Malolactic Fermentation: Non svolta
Maturation: Inox - 4 months

Tasting notes

Remole Rosato 2015 has crystalline and brilliant light pink colour. The nose reveals clear scents of raspberry and soft hints of ripe cherry. The mouth is smooth, mellow with a clear and balanced acid note which radiates freshness.

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