

  
**FRESCOBALDI**  
TOSCANA

## Rè mole Rè mole Rosé 2016



Formati  
375ml, 750ml

# Rè mole Rosé 2016

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 climate during April and May promoted an acceleration of the plant's phenological phases, and a particularly hot July supported the fruits' ripening, which progressed at a steady pace through August's rains. The lower temperatures in August encouraged the formation within the grapes of all the substances necessary for a product with excellent polyphenolic aromas.

## Technical notes

Wine Variety: Merlot

Alcohol content: 12%

Maceration Time: None

Malolactic Fermentation: none

Maturation: Stainless steel- 4 months

## Tasting notes

Remole Rosato 2016 is a light brilliant pink with a bouquet of well-defined raspberry scents and soft memories of ripe cherries. In the mouth the wine is soft and alluring with a marked and fresh acidic note.

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