FRESCOBALDI
TOSCANA

Rèmole
Rèmole Rosé 2016



Formati

375ml, 750ml

FRESCOBALDI
TOSCANA

Rèmole 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 a 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.