FRESCOBALDI
TOSCANA

Rèmole
Rèmole Rosé 2017



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

2017 will be remembered as a very dry year. With the exception of a crisp January, the temperatures were consistent with seasonal averages. Cold days in January none withstanding, the grapevines awakened early from their winter slumber and the first buds made their appearance in the last third of March. Although the cold made its reappearance in April, the buds didn't suffer any damage and began growing rapidly in May leading to the flowering of the buds. The lack of water favoured a healthy ripening of the grapes.. The veraison began at the beginning of August, and the harvest took place at the beginning of September, earlier than usual an in line with the rest of the year's advanced timings.

Technical notes

Wine Variety: Merlot
Alcohol content: 12%
Maceration Time: None
Malolactic Fermentation: none
Maturation: Stainless Steel - 4 months

Tasting notes

Remole Rosato 2017 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.