FRESCOBALDI
TOSCANA

Rèmole
Rèmole Rosé 2018



Formati

375ml, 750ml

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Toscana IGT

Villa di Remole, in the heart of Tuscany, is the cradle of the Frescobaldi family's 700 years of history and tradition. Light and fresh, with pleasant fruity notes, Remole Rosato is versatile, to be enjoyed as an aperitif, and perfect with fish or vegetable dishes.

Climatic trend

2018 was a particularly balanced year characterised by a fresh and rainy spring and a summer with pleasant temperatures that lasted until the end of September. The few rainy days in the summer season favoured healthy vine growth. The veraison of the vines began in early August and, predictably, given the precocity of the entire year, the harvest began in early September. The harvest took place in optimal conditions, allowing for the selection of the most suitable time for harvest for each variety and therefore strongly influencing the quality of the wines, especially the rosé. Remole Rosato maintains all the intrinsic characteristics of Tuscan rosés - freshness, acidity and a splendid pink colour.

Technical notes

Alcohol content: 12%
Maturation: Steel - 4 months

Tasting notes

Remole Rosato 2018 is characterised by a clear, bright, pale pink colour. Clean scents of raspberry and soft suggestions of ripe cherry emerge on the nose. On the palate, the wine releases its bold yet soft and mellow character, with a clear and balanced acid note that radiates freshness.