



## Rémole Remole Rosé 2019

### Climatic trend

The 2019 season began with brief yet intense periods of rainfall. Due to the cooler and rainier conditions in May, compared to the previous year, the vines were slower to sprout, though sprouting did begin in line with the plants' natural life cycle. June, on the other hand, was warm, with higher-than-average temperatures. Summer saw significant stormy weather. Veraison began slightly later than usual. When it came time to harvest the grapes, they were in a perfectly healthy state. Harvesting was nonetheless delayed by fifteen days compared to the previous year.

### Territory characteristics

Wine Variety

Sangiovese

Alcoholic Grade

12%

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Stainless steel - Stainless steel - 4  
months - 4 months

### Technical notes

Available formats

375ml, 750ml

Organoleptic Notes

Remole 2019 is a rosé with a bright, crystal-clear pink colour. The bouquet is floral and slightly fruity. Notes of rose and wisteria combine with hints of red fruits. On the palate, it is smooth, enticing, balanced and fresh, making Remole 2019 a truly impressive and very versatile rosé.

