FRESCOBALDI
TOSCANA

Rèmole
Rèmole Rosé 2020



Formati

75 cl

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Rèmole Rosé 2020

Toscana IGT

Villa di Remole, in the heart of Tuscany, is the cradle of the 700 years of history and tradition of the Frescobaldi family. Light and fresh with pleasant fruity notes, Remole Rosé is a versatile wine that can be enjoyed as an aperitif, and is perfect with fish- or vegetable-based starters and mains.

Climatic trend

The 2020 growing season saw abundant rainfall in autumn, followed by above-average temperatures in both winter and spring. This resulted in surprisingly stable growth. The mild weather (with mild temperatures), moderate heat, adequate water supply and cool nights ensured that the vines remained strong and healthy from sprouting to harvest. The grapes were perfectly ripe and healthy when harvested.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 11,5 % vol
Maturation: in steel tanks

Tasting notes

Remole Rosé 2020 has a beautiful and utterly delicate crystal-pink colour. The nose is awash with marvellous fruity and floral aromas that almost come together as one. When tasted, it is incredibly fresh and pleasantly tangy on the palate. The finish is elegantly smooth. As before, the 2020 vintage is characterised by its tremendous versatility.