

**FRESCOBALDI**
TOSCANA

Rè mole Rè mole Rosé 2022



Formati
0.75 L

Rè mole Rosé 2022

Toscana IGT

The Villa of Remole, in the heart of Tuscany, is the cradle of the Frescobaldi family's 700 years of history and tradition. Light, fresh, and with pleasant fruity notes, Remole Rosé is versatile, to be enjoyed as an apéritif, perfect with fish or vegetable-based first and second courses.

Climatic trend

The Sangiovese vines destined for Remole Rosato, awoke from their winter rest in mid-April, when the warm sunny days allowed the buds to germinate perfectly evenly. From the last ten days of May, the vineyards were enveloped in the delicate fragrance of the newly opened corollas: flowering was particularly favoured by dry, warm days, a climate that also characterised the entire summer until veraison. The rain in mid-August refreshed the plants, thus allowing the grapes to reach an optimal ripening curve, an essential prerequisite for a 2022 harvest of excellent quality.

Technical notes

Wine Variety: Sangiovese

Alcohol content: 12% vol

Maturation: steel

Tasting notes

Remole Rosé 2022 is light pink, clear and bright to the eye. On the nose it is fruity, particularly citrusy with a distinct hint of blood orange, followed by notes of small red fruits. The floral scents are reminiscent of wild rose. Fresh and persuasive, it is pleasantly persistent on the nose. On the palate, it offers a pleasant balance between freshness and sapidity.