


FRESCOBALDI
TOSCANA

Rè mole Rè mole Rosé 2024



Formati
0.75 L; 0.35 L

Rè mole Rosé 2024

Toscana IGT

Light and fresh, with pleasant fruity notes, Rè mole Rosé is versatile enough to enjoy as an apéritif, and is perfect with fish or vegetable-based first and second courses.

Climatic trend

2024 was quite mixed. The winter period was characterised by mild temperatures and below-average precipitation. Spring, on the other hand, brought rain showers, which were unevenly distributed but capable of providing good water reserves to face the hot summer. Starting in July, the intense heat and lack of rain accelerated the growth of the bunches. Ripening took place slowly and gradually, and the rain resumed between the end of August and the beginning of September.

Technical notes

Wine Variety: Sangiovese

Alcohol content: 11.5%

Maturation: in stainless steel

Tasting notes

Rè mole Rosé 2024 is a delicate bright pink. On the nose, the fruity hints of cherry and raspberry are very clear, accompanied by lovely floral notes. The freshness perceived on the palate is accompanied by a wonderful sapidity.