

  
**FRESCOBALDI**  
TOSCANA

# Rè mole Rè mole Rosé 2025



Formati  
0.75 l, 0.375 l

# Rèmole Rosé 2025

Toscana IGT

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

## Climatic trend

The winter was mild, with no frost or freezing temperatures. Spring brought generous rainfall to replenish the soil and groundwater, creating ideal conditions for regular and even budding of the vines, which began in April. The month of June saw dry, sunny weather, perfect for the harmonious development of the shoots and bunches. The temperature variation in July was excellent. Summer allowed the vines to complete their growing cycle, with mild temperatures and some well-distributed rain.

## Technical notes

Wine Variety: Sangiovese

Alcohol content: 12%

Maturation: in steel

## Tasting notes

Remole rosé 2025 boasts a wonderful pale pink colour, crystalline and brilliant. On the nose, it offers delightful fruity scents, small red berries in perfect harmony with floral hints. On the palate it is soft, with a lively, well-balanced acidity.