FRESCOBALDI
TOSCANA

Rèmole
Remole 2013



Formati

0,375 l, 0,75 l

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Remole 2013

Toscana IGT

Villa di Remole, in the heart of Tuscany, is the cradle of 700 years of history and tradition of the Frescobaldi family. Remole is an intense wine, soft and fruity, that will captivate and delight you. Particularly suited for full flavoured first courses, charcuterie and red meat.

Climatic trend

The climate in 2013 was favourable at the Remole estate. Spring arrived in April, after average temperatures and abundant rainfall in March. Rising temperatures led to an anticipated bud break. In May the recorded rainfall was above average and this allowed us excellent water reserves for the summer season. In June, the vines consumed more water to tackle the high winds and the onset of flowering, which occurred during the first two weeks of June. The temperatures during July and August were very similar and stable, with peaks of heat in the last week of July and the first week of August. The rains during these two months kept the vines from suffering water stress since the water reserves in the soil never dropped below the wilting point. The month of September was characterized by an alternation of favourable temperatures between day and night that led to the concentration of aromas and maintenance of good overall acidity. The growing season of 2013 was marked by a series of rainfall events and constant cool temperatures, which helped development at our vineyards albeit delaying vegetative phenological phases by about 10 days. Despite that, the particularly favourable climate in September led to a consistent maturation that gave us healthy, exceptional grapes for vinification.

Technical notes

Altimetry: from 200 to 350 meters (From 656 to 820 feet)
Surface: 150 ha (370 Acres)
Exposure: Various
Soil typology: Sand, clay
Plant density: Between 2,200 and 5,500 vines per ha
Breeding: Spur pruned cordon, guyot
Wine Variety: Sangiovese 85%, Cabernet Sauvignon 15%
Alcohol content: 12%
Maceration Time: 10 days
Malolactic Fermentation: Immediately after the alcoholic fermentation
Maturation: Stainless steel - Stainless steel - 4 months in steel and 2 months in bottle - 4 months in steel and 2 months in bottle

Tasting notes

Remole 2013 is a purple-red color, bright and intense. The nose offers fruity notes of raspberry and blackberry, followed by spicy hints of black pepper and anise. The finish is delicately balsamic with eucalyptus and mint. Once again, this latest vintage confirms Remole as an elegant wine with lovely fullness and long persistence. Tasted March 2014

Wine pairing: A classic, extremely versatile, everyday wine that pairs well with cured meats that aren't overly spicy and flavourful dishes such as pasta with a lightly spicy amatriciana ragù.

Awards

Wine Spectator: 88 Points