FRESCOBALDI
TOSCANA

Rèmole
Remole 2015



Formati

0,75 l, 0,375 l

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Remole 2015

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 excellent weather conditions in April and May provided for acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rainfall. August saw a drop in temperatures, which encouraged the plants to divert all the necessary nutrients to the clusters in order to obtain a product of excellent quality from the aromatic and polyphenolic point of view.

Technical notes

Origin: Vineyards in central Tuscany with the best exposures
Altimetry: from 200 to 350 metres (From 656 to 820 feet)
Surface: 150 ha
Exposure: Various
Soil typology: Sandy, clayey
Plant density: From 2,200 to 5,500 vines/ha
Breeding: Spurred cordon and Guyot
Wine Variety: Sangiovese, Cabernet Sauvignon
Alcohol content: 12,5%
Maceration Time: 10 days
Malolactic Fermentation: Immediately following the initial fermentation
Maturation: Stainless steel - 4 months in steel and 2 months in bottles

Tasting notes

Remole 2015 has a deep purple red colour, brilliant and intense. The nose reveals decisive scents of redcurrant and blackberry, followed by spicy and balsamic hints of black pepper and eucalyptus. Its main characteristic is its pleasantness, combining elegance and nice persistence.

Wine pairing: A delightful wine, perfect with charcuterie and full-flavoured first courses.