FRESCOBALDI
TOSCANA

Rèmole
Remole 2016



Formati

Bottle - Half-bottle

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Remole 2016

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 an acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rains. 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 points of view.

Technical notes

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 2016 has a deep scarlet-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, which combines elegance with a great persistence.

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

Awards

JamesSuckling.Com: 90 Points
Wine Spectator: 88 Points