FRESCOBALDI
TOSCANA

Rèmole
Remole 2017



Formati

Bottle - Half bottle

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Remole 2017

Toscana IGT

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

Climatic trend

The summer of 2017 will be remembered as one of the hottest, which accelerated the plants' phenological phases, leading to the grapes ripening slightly earlier compared to previous years. The balance was re-established in August thanks to the rainfall and lower temperatures which helped all the substances necessary for a quality product, from the point of view of aromatic polyphenols, to move to the vines. The quantities were slightly lower compared to the previous year, which led to increased care of the grapes with an excellent final result.

Technical notes

Wine Variety: Sangiovese with a portion of Cabernet Sauvignon
Alcohol content: 12 %
Maturation: Stainless steel - 4 months in steel and 2 months in bottles

Tasting notes

Remole 2017 has a deep, brilliant and intense violet-red colour. The nose reveals decisive cherry and raspberry aromas, followed by spicy hints of black pepper. Its main characteristic is its pleasantness, which combines elegance with balance and a pronounced softness.

Wine pairing: A delightful wine, perfect with mildly spiced cured meats and full-flavoured pasta dishes.

Awards

Wine Enthusiast: 87 Points - BEST BUY