FRESCOBALDI
TOSCANA

Rèmole
Remole 2019



Formati

0,75 l - 0,375 l

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Remole 2019

Toscana IGT

Villa di Rèmole, in the heart of Tuscany, is the cradle of the 700 years of history and tradition of the Frescobaldi family. Rèmole 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 2019 season began with brief yet intense periods of rainfall. Due to the cooler and rainier conditions in May, compared to the previous year, the vines were slower to sprout, though sprouting did begin in line with the plants' natural life cycle. June, on the other hand, was warm, with higher-than-average temperatures. Summer saw significant stormy weather. Veraison began slightly later than usual. When it came time to harvest the grapes, they were in a perfectly healthy state. However, harvesting was delayed by fifteen days compared to the previous year.

Technical notes

Wine Variety: Sangiovese with a portion of Cabernet Sauvignon
Alcohol content: 12,5%
Maturation: Stainless steel - 4 months in steel and 2 months in bottles

Tasting notes

Rèmole Rosso 2019 has a beautiful, bright purple-red colour. The juicy, fruity aromas—one of the wine's main characteristics—blend well and alternate with floral notes and hints of spices, including clove. Along with its persistence, elegance and remarkably smooth texture, the pleasant taste is one of its distinctive features.

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