FRESCOBALDI
TOSCANA

Rèmole
Remole 2020



Formati

0.75 l

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Remole 2020

Toscana IGT

Villa di Rèmole, in the heart of the Tuscany region, 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 2020 growing season saw abundant rainfall in autumn, followed by above-average temperatures in both winter and spring. This resulted in surprisingly stable growth. The mild weather (with mild temperatures), moderate heat, adequate water supply and cool nights ensured that the vines remained strong and healthy from sprouting to harvest. The grapes were perfectly ripe and healthy when harvested.

Technical notes

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

Tasting notes

Rèmole Rosso 2020 has a marvellous purple-red colour. The nose is very pleasant, with hints of red and black berry fruits, like cherry, raspberry, blackcurrant and blackberry, followed by elegant spiced notes. Its pleasant flavour, blending exquisite elegance and wonderful persistence, is what defines it. The soft finish rounds it off seamlessly.

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