


FRESCOBALDI
TOSCANA

Rè mole Remole 2021



Formati
75 cl

Remole 2021

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

Overall, 2021 was mild despite some sharp drops in temperature in early April. Thanks to the rainy winter period, the water reserves needed for perfect vine growth were stored. From the end of spring and throughout the summer, temperatures rose again. We will remember the summer of 2021 for its significant changes in temperature from day to night, and for its prolonged drought.

Technical notes

Wine Variety: Sangiovese with a portion of Cabernet Sauvignon

Alcohol content: 12.5%

Maturation: 4 months in steel and 2 months in the bottle

Tasting notes

Remole Rosso 2021 has a purple-red colour. The nose reveals delightful notes of red and black berries, such as currants, raspberry and blueberry, as well as a delicate hint of strawberry-tree fruit. These are followed by spiced notes, including black pepper. It is pleasant on the palate with a nice persistence and a taste and smell that correspond well. The softness rounds it off seamlessly.

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



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013