FRESCOBALDI
TOSCANA

Rèmole
Remole 2022



Formati

0.75 L

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Remole 2022

Toscana IGT

The Villa of Remole, in the heart of the Region of Tuscany, is the cradle of the Frescobaldi family's 700 years of history and tradition. Remole is an intense, fruity and smooth wine that is captivatingly pleasant. Particularly suitable with savoury first courses, cured meats and red meats.

Climatic trend

The Sangiovese vines destined for Remole rosso, awoke from their winter rest in mid-April, when the warm sunny days allowed the buds to germinate perfectly evenly. From the last ten days of May, the vineyards were enveloped in the delicate fragrance of the newly opened corollas: flowering was particularly favoured by dry, warm days, a climate that also characterised the entire summer until veraison. The rain in mid-August refreshed the plants, thus allowing the grapes to reach an optimal ripening curve, an essential prerequisite for a 2022 harvest of excellent quality.

Technical notes

Wine Variety: Sangiovese with a percentage of Cabernet Sauvignon
Alcohol content: 12.5%
Maturation: 4 months in steel and 2 months of refinement in the bottle

Tasting notes

Remole Rosso 2022 has a beautiful purple-red colour. On the nose, it manifests itself with its fruity character, with intense hints of red and black fruits, small berries such as blueberry, blackcurrant, raspberry, and ripe fruits such as plum and cherry. It has a rare and delicate scent of wild arbutus. Liquorice and cardamom define the spicy and balsamic character of Remole rosso. Pleasant on the palate, with a fine persistence and taste-olfactory response. The tannic texture is solid but very smooth.

Wine pairing: A wine that is very eclectic in its pairings, remarkably pleasant, perfect with not overly spicy cold meats and tasty first courses, and can be enjoyed with a wide variety of dishes.