FRESCOBALDI
TOSCANA

Rèmole
Remole 2023



Formati

0.75 L

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Remole 2023

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 and red meats.

Climatic trend

The start of the 2023 vintage was characterised by lower than average temperatures and abundant rainfall. Rising temperatures in July brought the year's averages back in line with historical averages. From August until early autumn (grapes continued to ripen into this season), temperatures significantly exceeded historical averages. This, as well as the lack of any rainfall, the strong solar radiation and the warm southerly winds that blew over Tuscany, reversed the trend compared to spring 2023. The absence of rain affected the harvest, allowing healthy grapes to be obtained and harvested at the best time.

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 has a purplish-red colour. On the nose it is fruity with hints of small red and black fruits. This is followed by spicy and balsamic sensations. On the palate it is extremely pleasant with a fine taste-olfactory response. Solid and very smooth tannic texture.

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