FRESCOBALDI
TOSCANA

Rèmole
Remole 2024



Formati

0.75 L

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TOSCANA

Remole 2024

Toscana IGT

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 2024 vintage was rather mixed. The winter period was characterized by mild temperatures and below-average precipitation. The spring period, on the other hand, was marked by rain showers unevenly distributed but capable of providing good water reserves to face the hot summer. Starting in July, intense heat and the absence of rainfall accelerated the growth of the clusters. Ripening occurred slowly and gradually considering a resumption of rainfall between late August and early September.

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 2024 presents a beautiful bright and intense red-purple color. On the nose, it presents hints of small red and black fruits, followed by a delicate spiciness that is accompanied by balsamic hints. It makes pleasantness its main characteristic by combining elegance and a beautiful persistence. The softness is perfectly harmonized.

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.