FRESCOBALDI
TOSCANA

Rèmole
Remole 2025



Formati

0,75 l

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TOSCANA

Remole 2025

Toscana IGT

Remole is an intense, fruity, and smooth wine that captivates with its appealing pleasantness. It pairs particularly well with hearty pasta dishes, cured meats, and red meats.

Climatic trend

The winter was mild, with no frost or freezing temperatures. A spring with abundant rainfall replenished the soil and groundwater, creating ideal conditions for the regular and uniform budding of the vines, which began in April. June brought dry, sunny weather, perfect for the harmonious development of the shoots and grape clusters. There was an excellent daily temperature range throughout July. The summer concluded its growing cycle with mild temperatures and some well-distributed rainfall.

Technical notes

Wine Variety: Sangiovese with a blend of Cabernet Sauvignon
Alcohol content: 12%
Maturation: 4 months in stainless steel and 2 months of aging in the bottle

Tasting notes

Remole 2025 displays an intense, brilliant purple-red color. The nose is filled with fruity aromas, dominated by small red and black berries—raspberry, red and black currant, arbutus, and blueberry. These are followed by spicy notes. On the palate, it is fresh, lively, and smooth, with a splendid harmony between taste and aroma. An elegant and well-balanced wine.

Wine pairing: A very versatile wine when it comes to food pairings, remarkably pleasant, perfect with mildly spiced cured meats and flavorful pasta dishes—it also pairs well with all kinds of dishes.