


FRESCOBALDI
TOSCANA

Rè mole Pian Di Remole Rosso 2015



Formati
0,75 l

Pian Di Remole Rosso 2015

Toscana IGT

Pian di Remole Rosso is a wine that is the fruit of the Frescobaldi family's centuries-old winemaking tradition. This alluring, superbly-balanced wine opens to fragrant wild red berryfruit, and concludes with a lengthy finish. Maturation in oak has given it fine structure and integration of all its components.



Climatic trend

Despite an unconventional summer, the grapes proved healthy, well-ripened, and richly coloured. The two key moments in the growing season were an excellent fruit setting stage and a long autumn season defined by warm, sunny days and cool evenings that enriched the harvest with aromas and scents.

Technical notes

Altimetry: from 200 to 350 metres (From 656 to 820 feet)

Surface: 50 ha (370 Acres)

Exposure: Various

Soil typology: Sandstones and clays

Plant density: 5,500 vines per hectare

Breeding: Spurred cordon and Guyot

Wine Variety: Largely Sangiovese, with a small amount of Cabernet Sauvignon

Alcohol content: 12,50%

Maceration Time: 9 days

Malolactic Fermentation: Immediately following the initial fermentation

Maturation: Stainless steel - 5 months in stainless steel, a brief stay in oak, then 2 months in the bottle

Tasting notes

Organoleptic Notes: Pian di Remole Rosso 2015 presents itself with a bright scarlet colour, and opens up with intense fruity notes of raspberry and bitter cherry, followed by the spiced scent of black pepper and balsamic eucalyptus. A fresh and balanced wine defined by a pleasant persistence. Tasted in February 2016.

Wine pairing: This versatile wine is a perfect match for various occasions from a quick lunch to a cocktail. It blends perfectly with any type of pasta and is also ideal with coldcuts, main dishes and poultry.