



REMOLÉ 2016

Denomination Toscana IGT

Description Villa di Remole, in the heart of Tuscany, is the cradle of 700 years of history and tradition of the Frescobaldi family. Remole is an intense wine, soft and fruity, that will captivate and delight you. Particularly suited for full flavoured first courses, charcuterie and red meat.

Vintage Report The excellent weather conditions in April and May provided for an acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rains. August saw a drop in temperatures, which encouraged the plants to divert all the necessary nutrients to the clusters in order to obtain a product of excellent quality from the aromatic and polyphenolic points of view.

TERROIR AND ENVIRONMENTAL CONDITIONS

TECHNICAL INFORMATION

Variety Sangiovese, Cabernet Sauvignon

Alcohol by volume 12,5%

Length of maceration on the skins 10 days

Malolactic fermentation Immediately following the initial fermentation

Maturation method Stainless steel

Length of maturation 4 months in steel and 2 months in bottles

Bottle formats Bottle - Half-bottle

Tasting Notes Remole 2016 has a deep scarlet-red colour, brilliant and intense. The nose reveals decisive scents of redcurrant and blackberry, followed by spicy and balsamic hints of black pepper and eucalyptus. Its main characteristic is its pleasantness, which combines elegance with a great persistence.

Serving suggestions A delightful wine, perfect with charcuterie and full-flavoured first courses.