



REMOLÉ MAREMMA TOSCANA 2016

Denomination Maremma Toscana DOC

Description Authentic expression of the Tuscan Maremma, this wine is born under the hot summer sun of Tuscany. Rich in intense aromas, it is a harmonious and persistent wine that proves extremely drinkable and pleasant. A perfect match for savoury dishes, game, and red meats.

Vintage Report The cool growing season alongside a slow and gradual ripening of the grapes in August allowed for the perfect expression of the Sangiovese defining characteristics, and the production of a must with a good concentration of sugars and a deep and fresh aroma.

TECHNICAL INFORMATION

Variety Sangiovese and Merlot

Alcohol by volume 13%

Length of maceration on the skins 15 days

Malolactic fermentation Immediately done after the alcoholic fermentation

Maturation method Stainless steel

Length of maturation 5 months in steel and 2 months in bottle

Bottle formats Bottle

Tasting Notes Pleasantly fruity with evident cherry and bell pepper notes, Remole Maremma 2016 is a great everyday companion. The wine's rich aromas are just as well-suited to accompany dinner with friends, pre-dinner drinks, or barbecues.

Serving suggestions A versatile wine that prefers the company of red meats and roasts.