



PIAN DI REMOLE ROSSO 2018

Denomination Toscana IGT

Description Pian di Remole Rosso is the fruit of the Frescobaldi family's long-standing winemaking tradition. With its red fruit aromas, the wine is characterised by pleasant balance and good persistence in the finish. A period of maturation in wooden containers provides structure and harmony.

Vintage Report The 2018 season was marked by an active winter. The mild temperatures of January were followed by a brief yet extremely intense cold spell at the end of February. In general, rainfall was abundant. Spring was rainy yet saw temperatures above average for the season. Between spring and summer, the alternation of sun and rain resulted in successful sprouting beginning a week early, which then slowed down. This led to wonderful flowering in the month of May. Although slightly delayed, veraison progressed consistently and uniformly with gradual ripening, with the harvest taking place in mid-September.

TECHNICAL INFORMATION

Variety Mostly Sangiovese with a small percentage of Cabernet Sauvignon

Alcohol by volume 13%

Maturation method Stainless steel

Length of maturation 5 months in steel, a brief stay in wood, then 2 months in the bottle

Bottle formats 0,375 l - 0,75 l

Tasting Notes Pian di Remole 2018 has a beautiful, bright purple-red colour. Its young, dynamic nose includes aromas of fresh, ripe red berries which blend simultaneously with notes of confiture. Secondary aromas reveal a light spice and balsamic component. On the palate, it is soft, fresh and well-rounded. The finish is nicely persistent.

Serving suggestions This versatile wine is a perfect match for various occasions, from a quick lunch to pre-dinner drinks. It goes perfectly with any type of pasta and is also ideal with cured meats and poultry.