



REMOLÉ BIANCO 2019

Denomination Toscana IGT

Description The Villa di Remole, in the heart of Tuscany, is the cradle of 700 years of Frescobaldi history and tradition. Remole Bianco makes every moment of the day a memorable occasion with its refreshing crispness and delicate fruit-rich fragrances. It is the perfect partner for aperitifs and first courses of fish, veal, and poultry.

Vintage Report The 2019 season began with brief yet intense periods of rainfall. Due to the cooler and rainier conditions in May, compared to the previous year, the vines were slower to sprout, though sprouting did begin in line with the plants' natural life cycle. June, on the other hand, was warm, with higher-than-average temperatures. Summer saw significant stormy weather. Veraison began slightly later than usual. When it came time to harvest the grapes, they were in a perfectly healthy state. Harvesting was nonetheless delayed slightly by fifteen days compared to the previous year.

TECHNICAL INFORMATION

Variety Vermentino and Trebbiano

Alcohol by volume 12%

Maturation method Stainless steel

Length of maturation 4 months

Bottle formats Bottle 0,75 l

Tasting Notes Remole 2019 is straw-yellow in colour, with rather bright, green reflections. Its fresh initial aromas are those of white fruit, apples and pears, which pave the way for notes of citron and ripe lemon, as well as floral hints. On the palate, its freshness and tremendous flavour come together in perfect harmony with its warm alcohol.

Serving suggestions As an appealing, versatile white wine with crisp, fruity aromas, Remole Bianco makes a wonderful aperitif wine, and is a tasty partner to generous salads and fish-based dishes as well.