



REMOLÉ ROSATO 2019

Denomination Toscana IGT

Description Villa di Remole, in the heart of Tuscany, is the cradle of the Frescobaldi family's 700 years of history and tradition. Light and fresh, with pleasant fruity notes, Remole Rosato is versatile, to be enjoyed as an aperitif, and perfect with fish or vegetable dishes.

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 by fifteen days compared to the previous year.

TECHNICAL INFORMATION

Variety Sangiovese

Alcohol by volume 12%

Maturation method Stainless steel

Length of maturation 4 months

Bottle formats 375ml, 750ml

Tasting Notes Remole 2019 is a rosé with a bright, crystal-clear pink colour. The bouquet is floral and slightly fruity. Notes of rose and wisteria combine with hints of red fruits. On the palate, it is smooth, enticing, balanced and fresh, making Remole 2019 a truly impressive and very versatile rosé.