



REMOLÈ 2019

Denomination Toscana IGT

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

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. However, harvesting was delayed by fifteen days compared to the previous year.

TECHNICAL INFORMATION

Variety Sangiovese with a portion of Cabernet Sauvignon

Alcohol by volume 12,5%

Maturation method Stainless steel

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

Bottle formats 0,75 l - 0,375 l

Tasting Notes Remole Rosso 2019 has a beautiful, bright purple-red colour. The juicy, fruity aromas—one of the wine's main characteristics—blend well and alternate with floral notes and hints of spices, including clove. Along with its persistence, elegance and remarkably smooth texture, the pleasant taste is one of its distinctive features.

Serving suggestions A delightful wine, perfect with mildly spiced cured meats and full-flavoured pasta dishes.