



REMOLÈ 2015

Denomination **Toscana IGT**

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

Vintage Report The excellent weather conditions in April and May provided for acceleration of the phenological phases of the plants; a particularly hot July helped with the ripening, which took place gradually thanks to the August rainfall. August saw a drop in temperatures, which encouraged the plants to divert all the necessary nutrients to the clusters in order to obtain a product of excellent quality from the aromatic and polyphenolic point of view.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: **Vineyards in central Tuscany with the best exposures**

TECHNICAL INFORMATION

Variety **Sangiovese, Cabernet Sauvignon**

Alcohol by volume **12,5%**

Length of maceration on the skins **10 days**

Malolactic fermentation **Immediately following the initial fermentation**

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 2015 has a deep purple red colour, brilliant and intense. The nose reveals decisive scents of redcurrant and blackberry, followed by spicy and balsamic hints of black pepper and eucalyptus. Its main characteristic is its pleasantness, combining elegance and nice persistence.**

Serving suggestions **A delightful wine, perfect with charcuterie and full-flavoured first courses.**