



## REMOLÈ 2018

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

### TECHNICAL INFORMATION

Variety Sangiovese with a portion of Cabernet Sauvignon

Alcohol by volume 12 %

Maturation method Stainless steel

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

Bottle formats 75 cl - 37.5 cl

Tasting Notes Remole Rosso 2018 boasts a bright and intense violet-red colour. Fruity aromas, such as blackcurrant, raspberry and black cherry slowly give way to extremely delicate spicy notes. On the palate, the warm note is balanced out wonderfully by a fresh vivacity. It is a pleasant wine that marries elegance and balance with great softness.

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