


FRESCOBALDI
TOSCANA

Rè mole Rè mole Rosé 2023



Formati
0.75 L, 0.375 L

Rè mole Rosé 2023

Toscana IGT

The Villa of Remole, in the heart of Tuscany, is the cradle of the Frescobaldi family's 700 years of history and tradition. Light, fresh, and with pleasant fruity notes, Remole Rosé is versatile, to be enjoyed as an apéritif, perfect with fish or vegetable-based first and second courses.

Climatic trend

The start of the 2023 vintage was characterised by lower than average temperatures and abundant rainfall. Rising temperatures in July brought the year's averages back in line with historical averages. From August until early autumn (grapes continued to ripen into this season), temperatures significantly exceeded historical averages. This, as well as the lack of precipitation, strong solar radiation and warm southerly winds that blew over Tuscany reversed the trend from spring 2023. The harvest featured no rainfall, thus allowing us to obtain healthy grapes and harvest them at the best time.

Technical notes

Wine Variety: Sangiovese

Alcohol content: 12 % vol

Maturation: steel

Tasting notes

Remole Rosé 2023 has a delicate, bright pink colour to the eye. On the nose it is fruity, particularly citrusy, followed by notes of red fruits such as cherry and raspberry. The floral scents are reminiscent of wild rose. Fresh and persuasive, it is pleasantly persistent on the nose. On the palate, it offers a pleasant balance between freshness and sapidity.