

Wine Spectator

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“Daily Wine Pick”

May 27, 2011

MARCHESI DE' FRESCOBALDI

Rèmoles Toscana IGT 2008 (87 points, \$10)

“Sinewy, with cherry, herb and tobacco flavors. Balanced toward the dry, tannic side on the finish, where green olive and tobacco accents linger. Sangiovese and Cabernet Sauvignon. Best from 2013 through 2019. 12,000 cases imported.”

—Bruce Sanderson

As the introduction to the Frescobaldi portfolio, Rèmoles offers premium winemaking in an approachable and food-friendly style.

- A blend of Sangiovese and Cabernet Sauvignon.
- Sourced from vineyards in Tuscany long renowned for yielding wines of great aromatic complexity, with fruit-driven aromas, excellent body and sturdy structure.
- Grapes are hand-picked and then fermented in stainless steel tanks to retain fresh and primary fruit characters.
- Aged 7 months before release.



Marchesi de'
FRESCOBALDI