



••• REMOLE

VINTAGE	2003
APPELLATION	Toscana IGT
VARIETAL BLEND	85% Sangiovese 15% Cabernet Sauvignon

••• TASTING NOTES

COLOR	The color is a vivacious purple.
AROMAS	The bouquet offers a combination of fruit fragrances, where cherries mingle perfectly with black currants, enhanced by the delicate aroma of violets.
TASTE	The impact on the palate is very pleasant, and the tannins are well-balanced by the alcoholic component. The finish is long and satisfying.

••• TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE & VINEYARDS' LOCATION	Frescobaldi and other Tuscan estates most suited for production of consistently good, fruity, fragrant wines.
EXPOSURE	various
PLANTING DENSITY	Between 880 and 2,200 vines per acre
PRUNING SYSTEM	various
VINEYARDS' AVERAGE AGE	various

••• VINTAGE REPORT

The drought and the warm weather during the summer did not compromise the quality of the grapes which so far seem to be in excellent condition. The berries are small with thick skins, of great structure and concentration, very fruity and ripe

••• WINE MAKING AND AGING

HARVEST DATE	End of September, start of October	HARVESTING	Manual
PRESSING	Soft, by horizontal presses	FERMENTATION VATS	Stainless Steel tanks
FERMENTATION TEMPERATURE	< 30° C (<86°F)	LENGTH OF FERMENTATION	10 days
MACERATION	7 days	MALOLACTIC FERMENTATION	Immediately after the alcoholic fermentation
LENGTH OF AGING	7 months	AGING	5 months Stainless Steel
BOTTLE AGING	2 months		