



 **REMOLÉ 2009**

DENOMINATION: Toscana IGT

GENERAL INFORMATION: Remole is a blend of cabernet sauvignon and sangiovese sourced from areas of Tuscany long renowned for yielding wines of great aromatic complexity, with full-fruited aromas. Displaying excellent body and sturdy structure, Remole can enjoy considerable ageing.

VINTAGE REPORT The balance sheet is strikingly positive, particularly regarding the outstanding quality level of the fruit harvested. Spring 2009, as was the case in previous years, brought endless rainstorms, which severely tested the vineyard staff as they labored to balance vine growth and control pests, but the rain at the same time built up groundwater reserves. June and July, however, brought light levels of rain, which reversed the slowdown in vine growth and brought forward the ripening stage. The vines were thus able to perform at their best, and the grapes ripened slightly early compared to the previous years. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality. Favourable growing conditions made it possible to bring into the cellars optimally-ripened grapes with good acid levels and complex aromatics. The Sangiovese harvested this year, as well as the Cabernet Sauvignon, was of exceptional quality. September's cool nights and warm, sunny days ensured that this demanding grape variety ripened perfectly and yielded wines of remarkable quality.

 **TERROIR AND ENVIRONMENTAL CONDITIONS**

ESTATE AND VINEYARD LOCATION: From the vineyards with the best exposition in central Tuscany.

ALTITUDE: from 200 to 350 meters (From 656 to 820 feet)

VINEYARD SIZE: 150 ha (370 Acres)

EXPOSURE: Various

SOIL TYPE: Sand, clay

Between 2,200 and 5,500 vines per ha

TRAINING SYSTEM: Spur pruned cordon, guyot

 **TECHNICAL INFORMATION**

VARIETY: Sangiovese 85%, Cabernet Sauvignon 15%

YIELD/HECTARE: 60 hl/ha (3513 tons/Acres)

HARVEST PERIOD: End of September, beginning of October

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Stainless steel tanks

FERMENTATION TEMPERATURE: <30C° (86° Fahrenheit)

LENGTH OF FERMENTATION: 10 days

LENGTH OF MACERATION ON THE SKINS: 7 days

MALOLACTIC FERMENTATION: Immediately after the alcoholic fermentation

MATURATION METHOD: Stainless steel

LENGTH OF MATURATION: 5 months in steel and 2 months in bottle

BOTTLE FORMATS: 0,375 lt., 0,75 lt.

 **TASTING NOTES**

A rich, luminous ruby of appealing depth announces an equally complex nose, which reveals multi-faceted aromas of red and dark fruit, such as dried plum, blackberry, cassis and redcurrant, lifted by spicier impressions of black pepper and liquorice. The entry is velvety and warm, and the components on the palate are well balanced, with a tasty vein of acidity. Aromatic fruit returns to grace a lengthy finish.

SERVING SUGGESTIONS A classic example of a wine for all dishes, on all occasions. Enjoy it for example with charcuterie that is not too spicy, or with full-flavoured pasta dishes such as all'amatriciana.