



## REMOLE 2008

**DENOMINATION:** Toscana, IGT

**GENERAL INFORMATION:** Remole is a partnership 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 2008 spring will be remembered as the rainiest of the last few decades, with temperatures dipping well below average. Rain and wind in June, right during the bloom period, led to less than optimal fruit set; the clusters showed smaller-sized grapes. In July and August, however, generous sunlight and warm temperatures in Tuscany partially remedied the slow development. The summer months, including September, were sunny and hot, and sufficient reserves of water in the soil helped ensure ideal ripeness levels across all grape varieties, with Sangiovese in the lead.

## 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

**PLANTING DENSITY:** Between 2,200 and 5,500 vines per ha

**TRAINING SYSTEM:** Spur pruned cordon, guyot

## TECHNICAL INFORMATION

**VARIETES:** Sangiovese 85%, Cabernet Sauvignon 15%

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

**HARVEST PERIOD:** End of September, beginning of October 2008

**VINEYARD PRACTICES:** Manual

**FERMENTATION VATS:** Stainless steel tanks

**FERMENTATION TEMPERATURE:** <30°C (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

**BOTTLE'S FORMAT:** 0,375 lt., 0,75 lt.

## TASTING NOTES

Remole '08 greets the eye with a deep, brilliant purple. The bouquet is a dense complex of fruit aromas, such as blackberry, raspberry, cherry, and redcurrant, lifted with fragrant hints of spice and black pepper. The palate is velvet smooth, very warm and rich, with a perfect balance of its components and a refreshing crispness. A long-lingering finish mirrors nicely the fruit on the nose.

**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.