



REMOLE 2005

VINTAGE	2005
APPELLATION	Toscana, IGT
MAIN VARIETIES	Sangiovese 85%, Cabernet Sauvignon 15%
TASTING NOTES	
COLOR	A star-clear, sparkling purple introduces Remole.
AROMAS	Beautiful fruited aromas follow, with cherry and strawberry in the lead, enriched with a spicy touch of black pepper and aromatic herbs.
TASTE	A tangy acidity provides juicy crispness on a palate of impressive balance. A wine of wonderful drinkability.

TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARDS'	From Frescobaldi estates and other Tuscan areas most suited for LOCATION the production of consistently good, fruity, fragrant wines.
EXPOSURE	Various
SOIL TYPE	Various
PLANTING DENSITY	Between 2,200 and 5,500 vines per ha

VINTAGE REPORT

Sunny days and light breezes in late September allowed the fruit to gain targeted concentration levels and overall excellent condition. After a fluctuating growing season that required attentive vineyard supervision, particularly in certain areas, this year's was a fine harvest indeed. The superb quality of the grapes on Frescobaldi's various estates was a reward for careful the work and good management decisions throughout the season. In vineyards characterized by deep, well-drained soils, special attention was given to the vines with a generous leaf pulling process and as a result, the grapes are in very good condition.

WINE MAKING AND AGEING

HARVEST DATE	The End of September, beginning of October 2005
HARVESTING	Manual
PRESSING	Soft with horizontal presses
FERMENTATION VATSE	Stainless steel tanks
FERMENTATION TEMPERATURE	<30°C
LENGHT OF FERMENTATION	10 days
MACERATION	7 days
MALOLACTIC FERMENTATION	Immediately after the alcoholic fermentation
AGEING	Stainless steel
LENGHT OF AGEING	5 months
BOTTLE AGEING	2 months