

TENUTA  
MONTETI

Capalbio - Toscana

TM Rosé 2016

A mild winter with low rainfall led to a slightly precocious budding. It was a good spring and even if there was little rain the plants benefited from a regular and very healthy growth. A textbook mid-July veraison was accompanied by a beautiful and breezy summer.

With its classic pale onion-skin colour, this vintage presents lovely notes of apricot, medlar fruit, pear, winter cherry and pink grapefruit. Delicate and fresh, with a gentle structure that makes it perfect both for “aperitivo” and to accompany fish and seafood dishes.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 80% Merlot, 20% Cabernet Franc.

**ALC/VOL:** 13%

**THE VINEYARD:** exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

**HARVEST AND VINIFICATION:** the grapes were early hand harvested, from sunrise to noon. August 25 for the Merlot, the 29th for the Cabernet Franc. Hand sorted and softly pressed at max 0,40 bar, were then transferred into stainless steel vats to ferment for thirty days at controlled low temperature to keep flavors and freshness.

Cold tartaric stabilization at -5° before bottling.