

Winter was very rainy, with mild temperatures and some rare nights below zero. The vines sprouted in the last week of March. Spring was wet with regular temperatures, vegetative growth was vigorous and fast. Even Summer had quite a few rainy days and veraison happened regularly in mid-July. The Merlot was early harvested the 23rd and 24th of August, the Cabernet Franc the 27th.

Of a delicate antique pink with luminous golden glare, brilliant and clear, TM Rosé 2018 offers at the nose floral and citrus notes, hints of white peach, small red currant, medlar fruit, winter cherry. In the mouth it is fresh and full, of great grip, sapid, with an inviting and persistent ending. Really versatile, it is perfect for the “aperitivo” and to accompany tartares and white fish.



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. Hand sorted and softly pressed at max 0,40 bar, were then transferred into stainless steel vats to ferment at controlled low temperature to keep flavors and freshness. Cold tartaric stabilization at -5° before bottling.