

TENUTA
MONTETI

Capalbio - Toscana

TM Rosé 2019

Winter was regularly wet and quite mild, with sporadic nights below zero. The vines sprouted in the third decade of March. Spring was cold and very rainy, which slowed the vegetative growth of the plants. Veraison started in mid-July, later than usual for our standards. Summer was hot but not torrid, refreshed in fact by some mid-July rain. The Merlot for the TM Rosé was hand harvested, from sunrise to noon, on the 30th and 31st of August, the Cabernet Franc on the 5th of September. Both 6/8 days later than in the past vintages.

Of a luminous pale pink with pristine golden glare, TM Rosé 2019 offers at the nose hints of mallow and geranium, citruses, green apple and sea pebbles. In the mouth it is fresh and stimulating, very linear, sapid and persistent. A really versatile wine, perfect for the "aperitivo" and to accompany oysters, white fish, and fish and meat tartares.



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.