

A rainy and mild Winter, followed by a dry and fresh Spring. The phenological phases evolved normally, as budding that happened in the last week of March. Veraison happened during the second decade of July. Summer too was quite dry, fresh in the first half, hot from the end of July. The Merlot dedicated to TM Rosé was hand harvested, from sunrise to noon, the 18th and 20th of August, the Cabernet Franc on the 29th.

Of a shiny pale pink, TM Rosé 2020 offers to the nose generous notes of citrus, pink grapefruit, wild strawberries, pineapple, medlar and geranium. Fresh, rich and stimulating, with a sapid and persistent ending. It confirms to be a very versatile wine, perfect for the "aperitivo" and to accompany vegetarian pizzas, oysters, white fishes, 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.