

TENUTA
MONTETI

Capalbio - Toscana

TM Rosé 2021



Winter was mild, with average rainfall. Spring was cool and dry, disturbed at the beginning of April by a few hours frost that didn't cause big damages but slowed down the vegetative development for the following months. Summer was dry and regular, with high temperatures in mid-August that rapidly cooled down to allow a mild and ventilated harvest. The Merlot was hand harvested, from sunrise to noon, the 23rd and 24th of August, the Cabernet Franc on the 31st and the Mourvèdre on the 11th of September.

Of a shimmering pale pink colour, TM Rosé 2021 presents itself with brilliant notes of citrus, wild strawberries, white peach, lychee and sea pebbles. 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: 70% Merlot, 20% Cabernet Franc, 10% Mourvèdre.

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, were fermented into stainless steel vats at controlled low temperature to keep flavors and freshness. Cold tartaric stabilization before bottling.



Cert. n. CC_VV_2021_006
UNI EN ISO 14064:2019